

HOLIDAY DESSERT MENU

YULE LOG

A holiday tradition for chocolate lovers! A light, flourless chocolate cake is wrapped jellyroll-style around decadent chocolate ganache and frosted with rich chocolate icing. Decorated with meringue mushrooms.

✿ \$65 – serves 12-16

LEMON PISTACHIO BLACKBERRY ROLL

We've taken the popular Dacquoise cake and turned it into a roulade. A flourless pistachio and almond cake is wrapped around lemony whipped cream, tart blackberries, and covered with white chocolate cream. A lovely contrast to the dark chocolate Yule log.

✿ \$35 – half size serves 6.

✿ \$65 – whole size serves 12-16.

CHOCOLATE CHESTNUT ROLL

Delicate chestnut mousse and flourless chocolate cake offer an intriguing twist on the traditional Yule log. Chocolate glaze is drizzled over the top.

✿ \$35 – half size serves 6.

✿ \$65 – whole size serves 12-16.

CRANBERRY-RASPBERRY CREME FRAÎCHE TART

Cornmeal shortbread crust is filled with a golden, creme fraîche custard, fresh cranberries, and raspberries. Light and refreshing.

✿ \$32 – 8" round serves 8.

✿ \$42 – 10" round serves 12.

APPLE PEAR CRANBERRY CRUMBLE TART

Our popular crumble tart is filled with chunks of sweet apple, juicy pear, and tart cranberries with a buttery brown sugar and oatmeal streusel baked on top.

✿ \$32 – 8" round serves 8.

✿ \$42 – 10" round serves 12.



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CHESTNUT CHEESECAKE

Chestnut puree is baked into our decadent cheesecake. Nutty shards of praline decorate the top.

♣ \$27 - 6" round serves 6

♣ \$42 - 8" round serves 8

♣ \$56 - 10" round serves 12

WHITE CHOCOLATE CHEESECAKE

Creamy white chocolate cheesecake covered in dark and white chocolate curls and our cranberry orange compote.

♣ \$27 - 6" round serves 6

♣ \$42 - 8" round serves 8

♣ \$56 - 10" round serves 12

RASPBERRY MASCARPONE TRIFLE

Bring in your trifle bowl and we will fill it with layers of butter cake brushed with Chambord and champagne, mascarpone cream, raspberries and whipped cream.

♣ \$7 per serving

* PRICED ACCORDING TO THE SIZE OF THE SERVING DISH.

FRUITCAKE

We have two flavours for fruitcake lovers: Dark Fruitcake, a moist, spicy cake brushed with brandy and dense with dried and glace'd fruit, or Light Fruitcake, a white cake flavoured with orange zest, almonds, and Grand Marnier and studded with jewel-like fruit. Plain, marzipan or glazed fruit topping.

♣ \$18 per pound

PEAR MINCEMEAT TARTLETS

mini tart shells filled with our refreshing pear mincemeat, a combination of pear, orange, lemon, and dried fruit, with a dash of brandy! A perfect addition to a holiday dessert selection.

♣ \$10 per dozen



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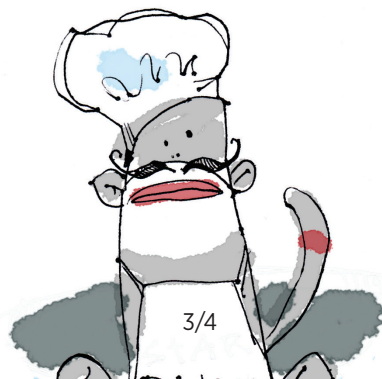
EXTRAS

Add something extra to your dessert – order a container of creme anglaise, raspberry coulis, or creme fraiche to make your holiday dessert even more special!

✿ \$5-7

BIRTHDAY CAKES

Looking for birthday cake in December? We will have lemon cream cake and chocolate ganache available throughout the month in 6", 8", and 10" sizes. Remember to order by December 1! All holiday desserts are decorated with beautiful seasonal touches.



ORDERING INFORMATION

To save time at pick-up, please pay at time of ordering.

All our desserts are beautifully decorated with fresh fruit/flowers. Please ensure your order is in by Tuesday, December 1. Orders may be placed in person, by telephone, 403-261-3064 or email, info@brulee.ca.

Email orders can be sent to info@brulee.ca. (Email orders are not complete until we reply. We recommend a minimum 2 days notice in order to guarantee email orders.)

Craving something different from the menu? Order from our everyday menu listed at www.brulee.ca

LOCATION AND HOURS

We are located at 722 11 Ave SW on the lower level.
We are open Tuesday – Friday 10am – 6pm and
Saturday 10am – 4pm.

HOLIDAY HOURS

Thursday, December 24	10am – 2pm for order pickups only
Friday, December 25	Closed
Saturday, December 26	Closed
Sunday, December 27	Closed
Monday, December 28	Closed
Tuesday, December 29	10am – 6pm
Wednesday, December 30	10am – 6pm
Thursday, December 31	10am – 4pm
Friday, January 1	Closed

We reopen for regular hours Saturday, January 2.

