

Brûlée

PATISSERIE

722 11 AVE SW LOWER LEVEL

TUESDAY – FRIDAY 10AM – 6PM, SATURDAY 10AM – 4PM

Holiday Desserts 2011

All of our festive desserts are decorated with beautiful seasonal touches. Due to high demand over the holidays, please place orders by Thursday, December 1.

Place orders in person at 722 11 Ave SW, by phone at 403-261-3064 or by email, info@brulee.ca. Email orders are confirmed only with a reply email from Brûlée. We look forward to seeing you!

Holiday Hours

Regular hours remain with the exception of the following:

SUNDAY, DECEMBER 25 TO TUESDAY, DECEMBER 27	CLOSED
SUNDAY, JANUARY 1 TO WEDNESDAY, JANUARY 4	CLOSED
SATURDAY, DECEMBER 24	OPEN 10AM-2PM FOR PICKUP

Yule Log

Long a favourite on our holiday menu! Flourless chocolate cake is wrapped jellyroll style around rich Callebaut chocolate cream and iced with buttery chocolate icing. Decorated with meringue mushrooms and candy holly leaves.

\$75 SERVES 12-16

Pistachio Lemon Blackberry Roll

A light, flourless, almond and pistachio cake is rolled around lemon whipped cream and blackberries, then covered in a rich white chocolate and sour cream ganache.

\$40 ½ (SERVES 6)

\$75 WHOLE (SERVES 12)

Chocolate Chestnut Log

Smoky and light chestnut mousse fills a flourless chocolate cake roll. Callebaut chocolate glaze is drizzled over the top.

\$40 ½ (SERVES 6)

\$75 WHOLE (SERVES 12)

Pear and Cranberry Gingerbread Upside-Down Cake

Pomegranate molasses adds a tart note to a moist gingerbread cake topped with sweet caramel, pears, and fresh cranberries. Comes with Ginger Crème Anglaise to serve alongside.

\$40 8" ROUND (SERVES 8)

\$50 10" ROUND (SERVES 12)

Chestnut Cheesecake

Lightly sweet Chestnut puree is swirled into our creamy baked cheesecake. Decorated with shards of hazelnut crackle and white chocolate curls.

\$31 6" (SERVES 6)

\$48 8" (SERVES 8)

\$61 10" (SERVES 12)

White Chocolate Cheesecake

Silky white chocolate is baked right into our traditional cheesecake. Choose from cran-raspberry orange compote or chocolate glaze to go on top or on the side.

\$31 6" (SERVES 6)

\$48 8" (SERVES 8)

\$61 10" (SERVES 12)

Cranberry-Raspberry Crème Fraîche Tart

A lemon-scented, cornmeal tart crust holds a crème fraîche custard studded with ruby red cranberries and raspberries. A refreshing and light end to a holiday meal.

\$32 8" ROUND (SERVES 8)

\$42 10" ROUND (SERVES 12)

Pecan Craisin Tart

Dried and fresh cranberries are added to a traditional pecan bourbon tart. Baked in a buttery shortbread crust and crowned with dark and white chocolate curls.

\$40 8" ROUND (SERVES 8)

\$52 10" ROUND (SERVES 12)

Chocolate Scotch Apricot Torte

A rich chocolate torte is studded with whiskey infused dried apricots and chopped, toasted pecans. Covered in a dark chocolate glaze and chocolate curls.

\$40 6" (SERVES 6)

\$58 8" (SERVES 8)

\$75 10" (SERVES 12)

ORDERING INFORMATION

Looking for a birthday or celebration cake? Our Lemon Cream cake and Chocolate Ganache cake are available all through the month of December! Remember to have your orders in by Thursday, December 1. Orders may be placed in person, by telephone, 403-261-3064 or via info@brulee.ca. (Email orders are not complete until we reply.) To save time at pick-up, we encourage you to pay at time of ordering.



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P A T I S S E R I E

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Egg Nog Cream Cake

White butter cake layers are brushed with rum syrup and filled with rum and nutmeg whipped cream. Iced with a vanilla-rum buttercream!

\$41 6" (SERVES 8)

\$55 8" (SERVES 12)

\$71 10" (SERVES 16)

Mincemeat Tartlets

Flaky butter pastry holds a mincemeat filling redolent of fresh pear, apple, citrus, and dried fruits with a hint of brandy.

\$10 PER DOZEN

Fruitcake

Choose from a dense, traditional, brandy-laced dark fruitcake, or a lighter almond fruitcake with Grand Marnier.

\$18 PER POUND

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