

THE painted table

DESSERT MENU

PRESENTED & SERVED BY THE PAINTED TABLE



THE PAINTED TABLE - DESSERT SELECTIONS

PASTRY

Kouign-Amann

Layered Pastry, Butter, Sugar (Brunch or Breakfast)

Churros

Paris-Brest

French Pastry with Praline Cream & Almonds

French Cream Puff

Vanilla or Chocolate

Éclair

TARTS

Crème Brûlée Tart

Chocolate & Raspberry Tart

S'more Tart

Seasonal Tart

Seasonal Filling/Toppings: Fig, Apple, Raspberry, Strawberry, etc.

MOUSSE CUPS & SHOOTERS

Chocolate

Passion Fruit

Chef's Choice/Seasonal

Cheesecake Shooter

Tiramisu Shooter

Panna Cotta Shooter

COOKIES

(All Cookies will be 4-Inch Cookies)

Snickerdoodle

Chocolate Chip

White Chocolate Macadamia

Peanut Butter & Chocolate

Sugar Cookies

Decorated Sugar Cookies

TBD On When We Can Start To Make These

Macarons

Signature French Vanilla with Green Brush

INDIVIDUAL DESSERTS

Chocolate Flourless Ganache Torte

Raspberry Coulis, 24k Gold

Chocolate Indulgence Mousse Cake

Zabaglione

Light Custard with Marsala Wine & Berries

Seasonal Entremet Mousse Cake

New York Cheesecake

Chocolate Cheesecake

Bread Pudding

Valrhona Flourless Brownie

Crème Brûlée



HOLIDAY DESSERTS

Triple Chocolate Trifle

Toffee Pudding

Egg Nog Crème Brûlée

Butter Pecan Cheesecake

Cranberry Pound Cake

Gingerbread Truffles

Panettone Cookies

Currants, Dried Apricots, Chocolate Almonds

Marmalade Cookies

Russian Tea Cookies

Menus are subject to change without notice due to seasonal & market changes.