

# Le Pâtissier @ Troquet

140 BOYLSTON ST. BOSTON, MA. 02116 617 695 9463

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## Classics

*Strawberry Shortcake Crème Brûlée* \$10.75  
vanilla bean brulee, traditional shortcake and  
strawberry compote  
wine suggestion: 2005 chateau bel-air, sauternes \$6.75

*Sweet Summer Cherry Soufflé* \$11.75  
pistachio ice cream and cherry coulis  
wine suggestion: 2007 royal tokaji, ats cuvee \$8.75

*Lemon Trio* \$9.75  
Steamed lemon pudding, lemon curd tartlette  
and lemon sorbet  
wine suggestion: 2008 v. dell'acquese moscato d'asti \$5.50

## Seasonal

*Honey Crisp Peach Tarte Tatin* \$10.75  
candied walnuts, vanilla ice cream and sweet peach  
puree  
wine suggestion: 2005 chateau bel-air, sauternes \$6.75

*Seasonal Berries & Cream* \$9.75  
fresh berries, fruit coulis, sesame tuile and crème  
fraîche ice cream  
suggestion: 2005 chateau bel-air, sauternes \$6.75

*"Black and White" Profiteroles* \$10.75  
pastry puffs filled with our daily selection of  
housemade ice creams, warm chocolate and caramel  
sauces  
wine suggestion: 1927 alvear, pedro ximenez \$11.25

## Chocolate

*Flourless Dark Chocolate Cake* \$9.75  
Roasted peanut mousse, crème fraîche ice  
cream and peanut croquant  
wine suggestion: dow's 10 year old tawny port \$8.25

*Dark Chocolate Soufflé* \$11.75  
dark chocolate Chimay ice cream and warm  
chocolate ganache  
wine suggestion: 1999 warres late bottled port \$7.25

*Milk Chocolate Truffle Tart* \$10.75  
crusted hazelnuts, banana ice cream and  
caramel sauce  
wine suggestion: 2007 royal tokaji, ats cuvee \$8.75

## Tastings

*Sorbet and Ice Cream Sampler* \$9.75

*Chocolate Tasting* \$13.75  
Chef's choice of chocolate samplings

*Three Course Dessert Tasting*  
\$24.00 with wine \$39.00

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## A selection of cheeses

*Three Cheeses* \$13.00  
*Six Cheeses* \$24.00

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