



## FALL/WINTER MENU

### SWEET PIES & TARTS

	9"	4"
Brown Butter Caramel Apple	\$26	box of 4/\$15
Cranberry Ginger Pear	\$26	box of 4/\$15
Brown Butter Pecan	\$28	box of 4/\$15
Brown Butter Chocolate Pecan	\$30	box of 4/\$15
Double Chocolate Walnut	\$26	box of 4/\$15
Organic Ginger Pumpkin	\$22.50	box of 4/\$15
Gingersnap Frangipane Pear	\$30	box of 4/\$16

### SAVORY TARTS

Apple, blue cheese, thyme & walnut	\$26	box of 4/\$16
Butternut squash & brown butter béchamel	\$25	box of 4/\$16
Alsation onion & bacon	\$30	box of 4/\$20
Truffled wild mushroom and leek	\$30	box of 4/\$20

### CAKES

	8"	6"	Cupcakes
Citrus curd, fresh ricotta & vanilla bean crème fraiche <i>4 layers! An award-winning recipe!</i>	\$65	\$45	box of 9/\$32

<b>Valrhona chocolate cake with brown butter chocolate icing</b>	<b>\$40</b>	<b>\$30</b>	<b>box of 9/\$23</b>
<b>Organic carrot cake with cream cheese icing</b>	<b>\$40</b>	<b>\$30</b>	<b>box of 9/\$26</b>
<b>Goat cheese cake <i>gluten free</i></b>	<b>N.A.</b>	<b>\$33</b>	<b>box of 9/\$28</b>
<b>Brown butter caramelized pear cake</b>	<b>\$35</b>	<b>N.A.</b>	<b>N.A.</b>
<b>Chocolate almond cake <i>gluten free</i></b>	<b>\$25</b>	<b>N.A.</b>	<b>box of 9/\$23</b>
<b>Chocolate hazelnut cake <i>gluten free</i></b>	<b>\$28</b>	<b>N.A.</b>	<b>box of 9/\$27</b>

### **COOKIES**

<b>Curried cashew coconut <i>gluten free</i></b>	<b>\$10/dozen</b>	<b>\$2/small bag</b>
<b>Chocolate hazelnut <i>gluten free</i></b>	<b>\$10 dozen</b>	<b>\$2/small bag</b>
<b>Green tea &amp; orange flower shortbread</b>	<b>\$10/dozen</b>	<b>\$2/small bag</b>
<b>Miso &amp; brown butter</b>	<b>\$10/dozen</b>	<b>\$2/small bag</b>
<b>Crispy chocolate chip &amp; crystallized ginger</b>	<b>\$8/dozen</b>	<b>\$2/small bag</b>
<b>Bitter chocolate, marcona almond &amp; sea salt</b>	<b>\$8/dozen</b>	<b>\$2/small bag</b>
<b>Sesame tahini crunch <i>gluten free</i></b>	<b>\$6/dozen</b>	<b>\$2/small bag</b>

Large tarts and pies serve 6-8. Four-layer cake serves 10-12 (6") or 15-25 (8"). All other cakes serve 6-8 (6") or 10-15 (8").

Place your order at [brownbutterbrooklyn@gmail.com](mailto:brownbutterbrooklyn@gmail.com). \$25 minimum order. Please give 7 days advance notice for all orders. Delivery in Brooklyn and Manhattan is available, for \$5-\$20, depending on delivery address. Ask about pick-up options. Prices exclude sales tax. Our products use unbleached flour, cage-free eggs, milk and cream from grass-fed cows, and local and organic produce whenever possible. We never use high-fructose corn syrup, trans-fats or products from animals raised with hormones or antibiotics.