



**THE MODEL BAKERY  
CHRISTMAS SPECIALS 2009**



**Christmas desserts:**

❖ **BÛCHE DE NÖEL (CHRISTMAS YULE LOG CAKE):**

**-Chocolate Mousse buche de noel: CHOCOLATE SPONGE CAKE WITH CHOCOLATE MOUSSE FILLING ROLLED INTO A LOG SHAPE WITH CHOCOLATE BUTTERCREAM ICING, DECORATED WITH WHITE MERINGUE MUSHROOMS & FRESH CHRISTMAS GREENERY**

**-\$40 SMALL (SERVES 8-10) \$70 LARGE (SERVES 16-20)**

**-tiramisu buche de noel: CHOCOLATE SPONGE CAKE WITH ESPRESSO MARSCARPONE FILLING, ROLLED INTO A LOG SHAPE AND COVERED WITH A RICH DARK CHOCOLATE GLAZE AND DECORATED WITH WHITE MERINGUE MUSHROOMS & FRESH CHRISTMAS GREENERY**

**-\$40 SMALL (SERVES 8-10) \$70 LARGE (SERVES 16-20)**

❖ **Chocolate candy cane cake -CHOCOLATE DEVILS' FOOD CAKE WITH A WHITE CHOCOLATE BUTTERCREAM WITH CRUMBLER PEPPERMINT CANDIES IN FILLING AND DECORATING OUTSIDE -6" \$32, 8" \$40**

❖ **CHRISTMAS present CAKE -PRESENT SHAPED PRINCESS CAKE MADE WITH WHITE VANILLA SPONGE CAKE, LAYERED WITH RASPBERRY JAM, WHIPPED CREAM, AND PASTRY CREAM, COVERED WITH WHITE FONDANT AND RED FONDANT RIBBON TO RESEMBLE A CHRISTMAS PRESENT - 8" SQUARE (SERVES 15-20) -\$50**

❖ **Chocolate-hazelnut torte -HAZELNUT SPONGE CAKE LAYERED WITH HAZELNUT BUTTERCREAM AND CHOCOLATE GANACHE, ICED WITH CHOCOLATE GANACHE AND DECORATED WITH TOASTED HAZELNUTS -4" \$14, 6" \$35, 8" \$45**

❖ **Gateau basque -FRENCH ALMOND CAKE WITH PASTRY CREAM FILLING -8" \$30**

❖ **Cranberry upside down cake -9" \$35**

❖ **LINDZERTORTE-ALMOND COOKIE CRUST WITH RASPBERRY FILLING AND LATTICE DESIGN -9" \$30**



**THE MODEL BAKERY  
CHRISTMAS SPECIALS 2009**



❖ **Chocolate caramel tart -WITH**

**FLEUR DE SEL -9" \$35**

❖ **Pumpkin Pie \$20**

❖ **Pecan Pie \$25**

❖ **apple streusel pie \$25**

❖ **apple-cranberry pie with lattice crust \$28**

**CHRISTMAS COOKIES:**

❖ **GINGERBREAD MEN, HOUSES, AND BEARS; ICED CHRISTMAS COOKIES (SNOWMEN, ANGELS, BELLS, CHRISTMAS TREES, SNOWFLAKES, STOCKINGS, STARS); CHRISTMAS FRENCH MACARONS - RED WITH WHITE OR CHOCOLATE GANACHE FILLING, CARDAMON CHOCOLATE MOONS; CHOCOLATE KRINKLES; APRICOT RUGELACH; CANDY CANE SHORTBREAD WEDDING COOKIES; RASPBERRY LINDZERTORTE COOKIES & MORE! \$1.50-2.50**

**CHRISTMAS COOKIE PLATTERS:**

**ASSORTED CHRISTMAS COOKIES (SEE ABOVE) ON A GOLD TRAY WRAPPED WITH CELLOPHANE AND CHRISTMAS RIBBON -ONE DOZEN -\$35**

**CHRISTMAS PASTRIES:**

❖ **Panettone - A HOUSE SPECIALTY - RICH, BRIOCHE-LIKE BREAD MADE WITH GOLDEN RAISINS, CANDIED ORANGE AND LEMON PEEL, ORANGE FLOWER WATER, VANILLA, AND BUTTER \$25/LARGE ROUND**

❖ **Cranberry-Orange Nut Bread \$8/LOAF**

❖ **CHOCOLATE Gingerbread: \$8/LOAF**

❖ **Cinnamon Raisin Buns & Pecan Sticky Buns IN READY TO-HEAT PANS - (6/PAN) \$15**

❖ **Danish Braid -CROISSANT BRAID FILLED WITH FRANGIPANE, FRESH CRANBERRY-APPLE-WALNUT FILLING, TOPPED WITH GLAZE AND TOASTED ALMONDS (SERVES 10-12) \$25**

**Breads:**

❖ **Dinner Rolls (Parker House rolls) IN READY TO RE-HEAT TRAYS: \$6/DOZEN**



**THE MODEL BAKERY  
CHRISTMAS SPECIALS 2009**



❖ **French/sour/ pain**

**LEVAIN/CIABATTA OR HERBED FOCACCIA Dinner**

**Rolls -\$6/DOZEN**

- ❖ **Walnut-sage or cran-walnut batards-\$5.95/EACH**
- ❖ **French epi wreaths or pain levain wreaths -\$8/EACH**
- ❖ **Our Signature Bread –Pain Levain 4# Boule (SERVES 16-20) EUROPEAN STYLE SOURDOUGH MADE WITH A WINE GRAPE STARTER AND A TOUCH OF WHEAT FLOUR FOR A GOLDEN CRUMB DECORATED WITH A CHRISTMAS THEME -\$9/EACH**