

### **Ghyslain Featured Pastries:**

**Charlemagne** – A chocolate genoise cake infused with orange syrup and topped with hazelnut dark chocolate mousse. Surrounded with dark and white chocolate sticks, topped with hazelnut chocolate shavings, and dusted with powdered sugar.

**Tiramisu**- Vanilla genoise cake with coffee syrup, and layered with a light mascarpone cream. Topped with fresh whipped cream and lightly dusted with cocoa powder. Finished with a chocolate decoration.

**Sacher** - A decadent combination of fresh raspberry puree and dark chocolate mousse layered on raspberry infused chocolate genoise. Glazed with natural red mirror and finished with a chocolate decoration.

**Pumpkin Cheesecake Pastries** – Pumpkin flavored cheesecake sits on top of a graham cracker crust and is iced with a cream cheese icing. Finished with a chocolate decoration.

Also featured:

**Turtle Candies**– Hand painted milk chocolate turtles with a signature caramel and decorated with vibrantly colored pure cocoa butter. Each color represents a different toasted gourmet nut tucked into the shell.

**Truffles** – Hand painted chocolate works of art featuring holiday symbols and shapes.