



**Nichole's**  
FINE PASTRY  
*Fall-Winter*  
EFFECTIVE THROUGH MARCH 2010

•  
**EUROPEAN-STYLE  
PASTRY**  
*made from scratch  
on-site at  
Nichole's Fine Pastry  
located on  
Historic Eighth Street  
in downtown Fargo.*

•  
Stop in the shop  
for daily features—  
individual pastries and  
desserts, cakes, gelato,  
fine chocolates, espresso,  
loose leaf tea, wine and sodas.

Now serving  
breakfast items—  
quiche, muffins, scones  
and pecan sticky rolls.



*Please allow 48 hours  
for orders!*

•  
*Orders subject to availability.  
Minimum order restrictions apply.  
Prices subject to change.  
Please contact us!  
Gift baskets available.*

•  
13 SOUTH 8TH STREET  
FARGO ND 58103

•  
701-232-6430  
701-232-6434 FAX  
*orders@nicholesfinepastry.com*

•  
TUE-WED 8 AM-6 PM  
THU-SAT 8 AM-10 PM  
*Closed Sun & Mon*

*Cakes*

**Lemon Curd Layer Cake**  
Light lemon sponge cake with lemon  
curd filling and lemony whipped cream. 🍷

**Vanilla Bean White Cake**  
White butter cake flecked with vanilla  
bean, filled and frosted with vanilla  
buttercream.

**Zebra Stripe Cake**  
Four alternating layers of chocolate  
and white cake, filled and frosted  
with vanilla buttercream.

**Coconut Cake**  
Butter cake enhanced with coconut  
milk and flaked coconut, finished  
with 7-minute frosting.

**Carrot Cake**  
A lighter version of carrot cake with  
currants, frosted and filled with  
traditional cream cheese frosting. 🍷

**\$19 • 6 servings**

**\$34 • 12 servings**

**\$45 • 32 servings**

**\$65 • 64 servings**

---

**Peanut Butter Crunch Cake**  
Layers of chocolate cake, peanut butter  
and chocolate mousse, on a crunchy  
chocolate base. 🍷

**Black Forest Cake**  
Chocolate sponge cake soaked with  
Kirsch syrup, layered with whipped  
cream, dark sweet cherries, and  
chocolate whipped cream, topped  
with cherries and chocolate. 🍷🍷

**Tiramisu**

Lady Fingers soaked in a  
Kahlua espresso syrup, layered  
with mascarpone custard  
and whipped cream. 🍷🍷

**Chocolate Feuilletine Cake**  
Hazelnut crunch base layered with dark  
chocolate mousse, enrobed in dark  
chocolate glaze. 🍷

**\$22 • 6 servings**

**\$40 • 12 servings**

*Cakes*

**Caramel Apple Cake**  
Cinnamon-spiced apple cake layered  
with caramel buttercream.

**German Chocolate Cake**  
Chocolate butter cake filled with  
coconut pecan frosting and lathered  
with chocolate ganache.

**Raspberry or Apricot  
Almond Cake**  
Almond cake filled and  
topped with preserves and  
vanilla buttercream, and wrapped  
in toasted sliced almonds.

**Waldorf Astoria Cake**  
Four-layer chocolate butter cake  
filled and frosted with dark  
chocolate ganache.

**Chocolate Caramel  
Sea Salt Cake**  
Caramel, almonds, ganache and coarse  
sea salt between layers of chocolate  
cake frosted with ganache.

**Chocolate Peanut Butter Cake**  
Chocolate butter cake, layered with  
chocolate ganache and peanut butter  
buttercream garnished with  
candied peanuts.

**\$21 • 6 servings**

**\$36 • 12 servings**

**\$50 • 32 servings**

**\$75 • 64 servings**

---

**Bread Pudding**  
Made with housemade croissants, special  
spices, and served with caramel sauce. 🍷  
**\$24 • 10 servings**

•  
WHOLE PRICE—  
FOR EAT-IN, ADD \$1.25  
PLATE CHARGE PER PERSON

•  
🍷 REQUIRES REFRIGERATION  
🍷 CONTAINS ALCOHOL



*more! ▶*

# Nichole's

FINE PASTRY

• *Fall-Winter* ❄️  
EFFECTIVE THROUGH MARCH 2010

•  
13 SOUTH 8TH STREET  
FARGO ND 58103

•  
701-232-6430  
701-232-6434 FAX  
orders@nicholesfinepastry.com

•  
TUE-WED 8 AM-6 PM  
THU-SAT 8 AM-10 PM  
Closed Sun & Mon

## Lunches

*Eat in or take out.  
Housemade soups,  
croissant or ciabatta  
sandwiches, and pasta  
or green salads.  
Current selections online at  
nicholesfinepastry.com*

## Cheesecakes

### Basic Cheesecake

Toasted graham cracker crumb crust filled with creamy cheesecake. 🍴

### Amaretto Cheesecake

Natural almond flavors this cheesecake baked in a graham cracker crust. 🍴🍷

### Chocolate Turtle Cheesecake

Chocolate cheesecake topped with caramel, ganache, and pecans. 🍴

### Mascarpone Chocolate Swirl

Blended cream cheese, mascarpone, and chocolate in a chocolate cookie crust.

### Green Tea Cheesecake

Basic cheesecake infused with superior quality green tea for a subtle flavor.

### Pumpkin Cheesecake

A blend of cream cheese, mascarpone, pumpkin puree, cinnamon, ginger, and cloves, baked in a graham cracker crust.

**\$32 • 12 servings**

## Bars

LEMON  
7-LAYER  
PUMPKIN  
SPICE CAKE  
BANANA CAKE  
CARAMEL PECAN  
CHERRY ALMOND  
GRANDMA'S DATE  
BLONDE BROWNIE  
SOUR CREAM RAISIN  
CRÈME DE MENTHE BROWNIES  
CHOCOLATE WALNUT BROWNIES  
CREAM CHEESE SWIRL BROWNIES  
**\$19 • 12 full-size bars**  
**\$21 • 24 half-size bars**

### Gift Box of Bars

Packed in a silver ballotin.  
(EXCEPT LEMON, PUMPKIN  
& BANANA CAKE BARS)

**\$14 ballotin • 7 full-size bars**

## Trays

Let us choose the best variety for your tray based on the day's selections.

### COOKIES

12" Cookie Tray  
65 pieces  
20-30 servings  
**\$22**

16" Cookie Tray  
130 pieces  
40-60 servings  
**\$37**

### BARs

12" Bar Tray  
32 pieces  
15-20 servings  
**\$26**

16" Bar Tray  
60 pieces  
30-40 servings  
**\$42**

### COOKIES & BARS

12" Cookie & Bar Tray  
60 pieces • 20-30 servings • **\$27**

16" Cookie & Bar Tray  
97 pieces • 30-40 servings • **\$42**

### DELICACY TRAY

Chef's choice from the following:  
pétit fours glacé, chocolate cups,  
and an assortment of our popular  
tart flavors in miniature form.

12" Delicacy Tray  
24 pieces • 12-16 servings • **\$45**

16" Delicacy Tray  
48 pieces • 24-32 servings • **\$70**

## Tarts

### Linzer Tart

Ground hazelnuts, cinnamon, nutmeg, cloves, lemon zest, raspberry jam, with a touch of cocoa.

### Cranberry Walnut Tart

Baked with orange zest in a tart shell.

### Lemon Curd Tart

Lemon curd filling,  
topped with meringue. 🍴

### Chocolate Caramel Sea Salt Tart

Brownie-like filling, caramel and ganache, sprinkled with coarse sea salt, in a chocolate tart shell.

### Fruit Galette

Free-form cornmeal pastry  
pleated over fruit.

**\$18 • 6-8 servings**

### Deep Dish Apple Tart

Short dough crust filled with spicy layers of hand-peeled and sliced Granny Smith apples, baked with a streusel topping.

**\$32 • 10 servings**

WHOLE PRICE—  
FOR EAT-IN, ADD \$1.25  
PLATE CHARGE PER PERSON

🍴 REQUIRES REFRIGERATION  
🍷 CONTAINS ALCOHOL

## Confections

### Pétit Fours Glacé

**\$5** bow box of 2  
**\$10** gift box of 4  
**\$24** gift box of 12  
**\$20** dozen

### Cocoa Truffles 🍷

**\$6** gift box of 4  
**\$11** gift box of 9  
**\$16** gift box of 15  
**\$27** ballotin of 25

more! ➤