

# Weekly Desserts



Our cheesecakes, pies, eclairs, napoleons and cannoli are baked on a rotating schedule.

## Cheesecakes

### Matcha

Cream cheese and green tea filling baked in a graham cracker crust. 🍴

April 2 - 6  
May 7 - 11  
June 11 - 15

### Vanilla Bean

Classic vanilla cheesecake with a graham cracker crust. 🍴

*Add \$3 for berry or caramel sauce topping.*

April 9 - 13  
May 14 - 18  
June 18 - 22

### Espresso

Cream cheese and espresso baked in a chocolate cookie crust. 🍴

April 16 - 20  
May 21 - 25  
June 25 - 29

### Lemon

Cream cheese and lemon filling baked in a graham cracker crust. 🍴

April 23 - 27  
May 28 - June 1

### Turtle

Chocolate cream cheese filling baked in a chocolate cookie crust. Topped with caramel, ganache and pecans. 🍴

April 30 - May 4  
June 4 - 8

**\$40** 12 servings

All cheesecakes require refrigeration.

Products may contain milk, eggs, wheat, soy, peanuts, and tree nuts.

Please allow 48 hours notice for orders.

Effective through June 2019

🍴 Refrigerate 🍷 contains alcohol GF gluten free

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**Nichole's**  
FINE PASTRY & CAFÉ

13 South 8th Street Fargo, ND 58103

701-232-6430 • nicholesfinepastry.com

Tue-Wed 7:30am-6pm • Thu-Sat 7:30am-8pm • Closed Sun-Mon

See our Spring-Summer Menu for more desserts!

## Pies

### Strawberry Rhubarb

April 2 - 6  
May 7 - 11  
June 10 - 15

### Chocolate Cream

April 9 - 13  
May 14 - 18  
June 18 - 22

### Coconut Cream

April 16 - 20  
May 21 - 25  
June 25 - 29

### Lemon Meringue

April 23 - 27  
May 28 - June 1

### Butterscotch Cream

April 30 - May 4  
June 4 - 8

**\$11** 3-4 servings **\$30** 8 servings

Our pie crust is made with flour, butter, water, salt, and a touch of lard for extra flakiness. Cream pies are topped with real whipped cream.

*All pies require refrigeration*

## Specialty Pastry

### Eclairs

Pâte à choux baked into a light, crusty pastry shell filled with vanilla bean pastry cream and glazed with chocolate ganache.

**\$3.50** each

April 16 - 20  
May 7 - 11  
May 28 - June 1  
June 18 - 22

### Napoleons

Layers of puff pastry, apricot preserves, and diplomat cream glazed with fondant.

**\$4** each

April 2 - 6  
April 23 - 27  
May 14 - 18  
June 4 - 8  
June 25 - 29

### Cannoli

Classic cannoli shells filled with sweetened ricotta and mascarpone cheeses with a hint of orange and grated chocolate. Garnished with pistachios, chocolate, and candied orange peel.

**\$3.75** each

April 9 - 13  
April 30 - May 4  
May 21 - 24  
June 11 - 15

*All specialty pastries require refrigeration.*

