

# Valentine's Day

sweets for your sweet!

## **macaron window box | \$9.75**

Assorted hand-made macarons including: salted caramel, hazelnut and honey, pistachio-tangerine, and Meyer lemon-white chocolate. These macarons are crunchy and crisp on the outside, and chewy and flavorful on the inside. (five pieces)

## **window to my heart truffle box | \$18.45**

Hand-crafted chocolate truffles including: green tea and mint, chocolate caramel, blood orange and cinnamon, Bailey's coffee, peanut rocher, bittersweet chocolate and passion fruit. The truffles are gift-wrapped in a heart window box. (nine pieces)

## **'forget me not' cookie tote | \$9.75**

Chocolate-glazed buttery shortbread cookies decorated with sweetheart messages and packaged in a window tote gift box. (four pieces)

## **marshmallow heart box | \$9.75**

Six hand-crafted, flavored marshmallows including: banana split, passion fruit creamsicle, raspberry, and vanilla bean. Marshmallows are coated in chocolate and topped with toffee, pralines, and chocolate croquant. (five pieces)

all prices include tax

## *about our pastry chef*

Growing up surrounded by freshly baked goods at his parent's bed and breakfast in Ireland, Pastry Chef Ian Farrell found his passion for cooking and started baking at an early age. After completing culinary school and a baking program in Ireland, Ian moved to New York and refined his skills in the pastry programs at top restaurants and bakeries, such as The Russian Tea Room, Noe Valley Bakery, and Citizen Cake, and for the acclaimed chocolatiers Alfred Schilling and Michael Recchiuti.

Seven years ago Ian joined Bon Appétit at Oracle and oversees pastry operations for 11 cafés, a conference center, executive dining rooms, and the Oracle Patisserie. With his varied culinary background, Ian loves experimenting with sweet and savory flavors. He is dedicated to producing gourmet chocolates and fine desserts using fresh, seasonal, and ethically-sourced ingredients.

