



The French Workshop

Apple Tatin: Vanilla sponge cake layered with hazelnuts, white chocolate mousse, apples, caramel, and walnuts, \$7.95

Crumble Apple Pie: Sablé biscuit with apple filling, topped with a butter crust, \$7.50 for a mini pie and \$28 for a full-sized

Apple Pie: Apples lightly spiced with cinnamon, in a double flaky crust, \$6.95 for a slice and \$30 for a whole

Apple Tart: Sablé biscuit with apple filling, \$6.95 for a mini tart and \$23.95 for a full-sized

Pumpkin Spice Cheese Danish: Flaky butter pastry filled with a blend of cinnamon, ginger, and nutmeg, topped with cream cheese glaze, \$4.50

Pumpkin Pie: Tart shell filled with pumpkin spice custard, \$6.95 for a slice and \$30 for a whole