



DINE ORIGINALS WEEK

MARCH 8 - 14, 2010

PISTACIA VERA®
— the dessert boutique —

PISTACIA VERA

541 South 3rd Street, Columbus 43215
614-220-9070 pistaciavera.com

tax, gratuity and beverage are not included

A TASTE OF PISTACIA VERA - 10 FOR \$20

DESSERT FOR TWO - A SAMPLING INCLUDES EACH OF THE FOLLOWING

MEYER LEMON (NUT FREE)

FRESH LEMON AND MEYER LEMON CURD IN A BUTTER SHORTBREAD CRUST

PISTACHIO STRAWBERRY DACQUOISE (GLUTEN FREE)

LAYERS OF ALMOND AND PISTACHIO MERINGUE CAKE, STRAWBERRY FRENCH BUTTERCREAM AND PISTACHIO CHIBOUST

PASSION FRUIT CHAMBORD TRUFFLE (GLUTEN FREE & NUT FREE)

LAYERS OF PREMIUM VALRHONA ARAGUARNI CHOCOLATE FLOURLESS CAKE, PASSION FRUIT CURD AND BLACK RASPBERRY BUTTERCREAM TOPPED WITH A PASSION FRUIT CHOCOLATE MOUSSE AND CHAMBORD CHOCOLATE GLAZE

ROASTED PISTACHIO CARAMEL BROWNIE

DECADENT LAYERS OF VALRHONA MARIJARI CHOCOLATE BROWNIE ROASTED PISTACHIOS, SALTED CARAMEL CREAM AND CHOCOLATE GANACHE

PARISIAN MACARON (GLUTEN FREE)

LIGHT NUT MERINGUE SANDWICH COOKED WITH BUTTERCREAM OR GANACHE YOUR CHOICE OF TWO OF OUR TWELVE SIGNATURE FLAVORS

PATE DE FRUIT (NUT FREE & DAIRY FREE)

NATURAL FRUIT JELLIES MADE WITH FRUIT PUREE, PECTIN AND SUGAR YOUR CHOICE OF TWO OF OUR SEVEN SIGNATURE FLAVORS

ALMOND APRICOT HONEY NOUGAT (GLUTEN FREE & DAIRY FREE)

HANDMADE, FRESH NOUGAT WITH ORANGE BLOSSOM HONEY ALMONDS AND DRIED APRICOTS

CASHEW CARAMEL (GLUTEN FREE)

CHEWY VANILLA BEAN BUTTER CARAMEL WITH SALTED CASHEWS

*MENU SUBJECT TO CHANGE

WE CANNOT LIST EVERY INGREDIENT ON THE MENU. PLEASE NOTIFY US OF ANY FOOD ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS, ESPECIALLY WITH CERTAIN MEDICAL CONDITIONS

WE CANNOT HONOR ANY COMPLIMENTARY GIFT CERTIFICATES OR ADDITIONAL DISCOUNTS WITH THE SPECIAL PRICING OF THIS MENU. WE THANK YOU FOR YOUR UNDERSTANDING