



Tart Cuisine

Specialty Pastry *(packaged and delivered)*



Chef Molly Sell has been a pastry chef in Chicago since 2000. She has designed large scale and individually plated desserts for everyone from The Dalai Lama to Gene Simmons of Kiss. Her pastry is made from the freshest, most basic ingredients; fresh fruit, fresh dairy butter and crème, Dutch process cocoa and an assortment of European chocolates.

The following is a selection of pastry from Tart Cuisine,

click pastry to see individual listings or [download a PDF](#) of items here. Please feel free to inquire about specialty items not listed. Specific dietary needs and health restrictions welcome.

- **Cookies & Bars**
- **Tarts** (individual, 11" and rectangular 4"x13")
- **Pies** (10" Mile-High and Classic)
- **Cupcakes**
- **Cakes**
- **Cheesecakes**
- **Breakfast Pastries**

Cookies & Bars

- Chocolate Fudge Peanut Butter
- Classic Peanut Butter
- Spiced Oatmeal Raisin
- Double Chocolate Chip
- Chocolate Dipped Chocolate
Chocolate Chip
- Cinnamon Snicker doodle
- Brute Cocoa Brownies
- Classic Lemon Bars
- Almond Butter Shortbread
- Chocolate Shortbread
- Assorted Madelines (vanilla, chocolate, lemon)
- Seasonal Sugar Cookies
- Coconut Macaroons
- Butterscotch Scotcheroo
- Biscotti (chocolate almond, lemon pistachio, hazelnut)

Tarts (individual, 11" and rectangular 4"x 13")

- Pear Frangipane Tart
- Classic Fresh Fruit Tart, Vanilla Pastry Cream with Apricot Glaze (freshest seasonal fruit utilized)
- White Chocolate Raspberry Tart
- Cajeta Carmel Chocolate Tart
- French Lemon Cream Tart
- Dark Chocolate Cappuccino Tart
- Chocolate Hazelnut Tart
- Peanut Butter Mousse Tart
- Glazed Apple Tart
- Chocolate Pecan Tart

TOP

Pies (10" Mile-High and Classic)

- Mile High Strawberry Pie
- Tart Rhubarb Pie (seasonal)
- Lemon Meringue Pie
- Fresh Key Lime Pie
- Banana Rum Cream Pie
- Coconut Cream Pie
- Classic Dutch Apple Pie
- Loaded Apple Pie (including raisins, cranberries and pecans under brown sugar praline streusel)
- Brandied Cherry Pie with Kirsch Streusel
- Blueberry Pie with Lemon Zest
- Russian Red Raspberry Pie
- Honey Peach Pie with Almond Streusel
- Maple Pecan Pie
- Double Chocolate Pecan Pie
- Pumpkin Pie with Cinnamon and Ginger
- Kentucky Bourbon Sweet Potato Pie

Streusel, rolled pastry and lattice tops available for some pies



Cupcakes

- Red Velvet with Crème Cheese Frosting
- Coconut with Chocolate Butter cream
- French Vanilla with Vanilla Butter cream
- Ginger Carrot Cake with Crème Cheese Frosting
- Dutch Chocolate Mocha with Chocolate Butter cream
- Lemon Meringue – Lemon Cake with Meringue frosting
- Almond Cake with Burnt Carmel Butter cream
- Chocolate Covered Strawberry – Strawberry Cake with Chocolate Ganache

TOP

Cakes

- Dense Flourless Chocolate Cake covered in Dark Chocolate Ganache
- Pound Cake (Laura's classic vanilla, lemon poppy seed, honey cream)
- Red Velvet with Crème Cheese Frosting
- Almond Cake with Burnt Carmel Butter cream
- French Vanilla with Vanilla Butter cream
- Ginger Carrot Cake with Crème Cheese Frosting
- Dutch Chocolate Mocha with Chocolate Butter cream
- Yellow Butter Cake with Vanilla Butter cream
- Lemon Curd Cake with Vanilla Butter cream
- Classic Chocolate Cake with Chocolate Butter cream
- White Chocolate Cake with White Chocolate Butter cream

Cheesecakes

- Classic Vanilla Bean Cheesecake
- Chocolate Cheesecake
- Coconut Cheesecake
- Mocha Cheesecake
- Marble Cheesecake
- Raspberry Cheesecake
- Strawberry Cheesecake
- Blueberry Cheesecake
- Turtle Cheesecake
- Triple Cheese Cake (cream, ricotta, brie)



Breakfast Pastries

- Assorted Muffins (lemon poppy seed, blueberry streusel)
- Sour Cream Scones (white chocolate-raspberry, cinnamon, orange cranberry)
- Quick Breads (banana nut, zucchini, pumpkin)

For pricing, delivery and special requests, please contact Chef Molly directly at mollysell@tartcuisine.com or 312.731.7537.

The belly rules the mind.

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