

FRESHLY BAKED

COOKIES

*Cherry Chocolate Chip / Valrbona Triple Chocolate
Simply Chocolate Chip / Fruited Oatmeal
White Chocolate Granola / Mocha Macadamia
Dark Chocolate Tea / Gluten Free Vegan Cherry Chocolate Chip
Gluten Free Vegan Oatmeal*

TARTS

*Lemon Meringue / Fresh Berry Devonshire
Roasted Coconut / Caramelized Milk Chocolate
Hazelnut / Banana Cream / Passion Fruit*

SHORTBREADS

*Chocolate Chunk / Lavender
Macadamia Triangle / Pecan Triangle
Earl Grey / Coconut Cream*

SCONES

*Strawberry-Raspberry / Blackberry-Blueberry
Valrbona Chocolate Pecan / Fresh Lemon
Apple-Brie*

**Please call for prices*

ICE CREAM / SORBET

ICE CREAM

<i>Bailey's Bananas Foster Blackberry Cheesecake Brown Sugar Vanilla Dark Chocolate Chip Cinnamon</i>	<i>Dulce de Leche Giandua Hazelnut Hana Highway Kona Gold Lemon Praline Macadamia Brittle</i>	<i>Mascarpone New York Cheesecake Nougatine Passion Fruit Pineapple-Mango Pistachio</i>	<i>Roasted Coconut Salted Caramel Sour Cream Strawberry Very Vanilla Bean White Chocolate</i>
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SORBET

<i>Apricot Blackberry Coconut Guava</i>	<i>Kiwi Passion Fruit Mango-Banana</i>	<i>Morello Cherry Pineapple Raspberry</i>	<i>Red Peach Strawberry Valrbona Chocolate</i>
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SINGLE 4.5 DOUBLE 6.5 TRIPLE 8.5

CULINARY BIOGRAPHY

KAREN KRASNE

A San Diego native, Karen graduated from the University of Hawaii in Nutritional Sciences. Her experience includes:

LE CORDON BLEU, PARIS
Certificat de Patisserie

ECOLE LENOTRE

Desserts Restaurant / Pièces Montées / Petits Gâteaux / Viennoiserie-Pâtes / Petits Four / Glaces / Sandwichicbe

BELLOUET CONSEIL ECOLE PERFECTIONEMENT

*Grand Show Desserts / Festival Chocolat / Cours Pratique Chocolat / Cours Pratique Sucre Tiré /
Cours Pratique Gâteaux Individuals / Desserts Assiette / Petits Four et Gâteaux / Cours Pratique Bouchées au Chocolat /
Grand Show Desserts avec Christophe Felder*

ATELIER PIERRE HERME

Saveurs d'Autome

MEMBERSHIP

*The American Cheese Society / Community Alliance Family Farmers / Woman Chefs and Restaurateurs
Slow Food USA / Lifetime Member Surfrider Foundation*

JAMES BEARD FOUNDATION

Participating James Beard House Chef 2002 in New York City

2929 FIFTH AVENUE
SAN DIEGO, CALIFORNIA
92103
619.294.2132

MONDAY - THURSDAY
8:30AM TO 11PM

FRIDAY
8:30AM TO MIDNIGHT

SATURDAY
10AM TO MIDNIGHT

SUNDAY
10AM TO 11PM

1430 UNION STREET
SAN DIEGO, CALIFORNIA
92101
619.294.7001

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WWW.EXTRAORDINARYDESSERTS.COM

INDULGE IN

Extraordinary KAREN KRASNE
D E S S E R T S

- LITTLE ITALY -

1430 UNION STREET
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TEL 619.294.7001 FAX 619.234.7001

- BALBOA PARK -

2929 FIFTH AVENUE
SAN DIEGO, CALIFORNIA 92103
TEL 619.294.2132 FAX 619.294.7032

CARTE

WHITE CHOCOLATE LINZER TORTE

Our very first creation! Hazelnut almond cakes are layered with white chocolate buttercream, raspberries, and a nut meringue. This delicious torte is finished with a lattice design of roasted nuts and homemade raspberry preserves.

6"- 38. | 8"- 44. | 10"- 48.

WHITE CHOCOLATE CHEESECAKE

A very light cheesecake made of white chocolate, layered on a bed of fresh raspberries and a thin dark chocolate genoise. This creamy cheesecake is finished with whipped cream, shaved chocolate edges, and a sprinkle of fresh fruits and colorful flower petals on top.

6"- 36. | 8"- 42. | 10"- 46.

BLACKBERRY NEW YORK CHEESECAKE

Fresh blackberries bidden inside a creamy New York cheesecake with a crunchy pecan crust. A blackberry glaze finishes off this celebration of berries and cream that is delicious year round.

10" ONLY - 48.

SHANGRI-LA

Heavenly. White chocolate mousse, guava mousse, fresh strawberries and whipped cream are layered between vanilla cakes moistened with kirsch.

6"- 40. | 8"- 45. | 10"- 50.

IVOIRE ROYALE

An exquisite torte made of fine layers of vanilla bean soaked pound cakes and creamy white chocolate mousse. Each mouthful bursts with fresh raspberries, strawberries, blackberries, and blueberries. This delicate mousse torte is bidden by whipped cream, white chocolate shavings dusted with powdered sugar.

6"- 38. | 8"- 44. | 10"- 48.

FRASIER

A twist on a Parisian favorite. Chunks of fresh strawberries, raspberry buttercream and whipped cream are layered between Kirsch moistened vanilla cakes. It doesn't need to be summer to enjoy this torte.

6"- 38. | 8"- 42. | 10"- 48.

PASSION FRUIT RICOTTA

A staff favorite. Tropical and light, this torte is made of ricotta cake layers, soaked with passion fruit juice and layered with passion fruit whipped cream, kiwis, strawberries and bananas.

6"- 38. | 8"- 44. | 10"- 48.

ROASTED COCONUT CREAM

A paradise of coconut. Vanilla cake moistened with coconut milk and layered with coconut mousse, coconut custard, and whipped cream. This heavenly torte is finished with toasted coconut and a cornucopia of fresh fruits.

6"- 38. | 8"- 44. | 10"- 48.

Whole cake prices are shown as 6", 8" and 10" servings which yield 6 to 8, 10 to 12, 14 to 16 portions, respectively.

CARTE

LEMON RICOTTA

Fresh and heavenly. This delightfully creamy torte is made of ricotta cake layers, lemon juice, lemon whipped cream, fresh blueberries and boysenberries.

6"- 38. | 8"- 42. | 10"- 45.

LEMON PRALINE

Tart and crunchy. Surrounded by crushed pralines, this layered cake is made of lemon soaked genoise, French meringue, lemon curd, and lemon buttercream. A lemon lovers fix!

6"- 36. | 8"- 40. | 10"- 46.

EXTRAORDINARY CARROT CAKE

Carrots of course! Golden raisins, orange zest, chunks of pineapple, walnuts, and coconut are enveloped with a light cream cheese mousse. Light, nutty, and intensely full of flavor.

6"- 38. | 8"- 42. | 10"- 46.

TORTA MISU

Our unique version of Tiramisu consists of espresso soaked ricotta cake layers and Italian mascarpone rum cream. This house favorite is finished with whipped cream and dusted with cocoa.

6"- 40. | 8"- 44. | 10"- 48.

BLOOD ORANGE RICOTTA

Sweet and tangy and very refreshing. This ricotta torte is soaked with fresh blood orange juice and layered with blood orange whipped cream, juicy raspberries and cranberries.

6"- 38. | 8"- 42. | 10"- 48.

TOASTED MACADAMIA CARAMEL CHEESECAKE

Unlike anything you've ever tasted! A rich and creamy cheesecake with a macadamia shortbread cookie crust is covered with homemade caramel and topped with a thick layer of whipped cream.

10" ONLY - 52.

CHOCOLATE MACADAMIA

Light and full of flavor! Chocolate sponge cakes are painted with dark chocolate ganache, whipped cream, dark Myers's Rum flavored custard, and roasted macadamia nuts.

6"- 40. | 8"- 45. | 10"- 50.

AU CHOCOLAT

Our celebrated chocolate mousse torte. Rich and creamy Valrhona semi-sweet dark chocolate mousse tops a thick layer of chocolate cake moistened with cocoa and finished with dark chocolate ganache.

6"- 38. | 8"- 42. | 10"- 46.

CARTE

GIANDUIA

A best seller since we opened our doors. Myers's Rum laced chocolate cake layers are married with hazelnut buttercream, chocolate mousse, and boysenberry preserves. Crushed pralines cover this decadent dessert.

6"- 42. | 8"- 46. | 10"- 50.

LA BÊTE NOIR

Creamy semi-sweet chocolate mousse, vanilla crème brûlée, chocolate ganache, are layered in between dark chocolate cakes and moistened with Madagascar vanilla bean syrup.

6"- 40. | 8"- 45. | 10"- 50.

TRUFFE FRAMBOISE

Fresh raspberries and kirsch moistened chocolate cake layers are surrounded by bittersweet Valrhona chocolate mousse, with fresh raspberries bursting inside and out. The quintessential marriage of chocolate and raspberries!

6"- 40. | 8"- 44. | 10"- 48.

CARIBE

A sensuous combination of chocolate mousses infused with mangos, bananas, and passion fruit, layered between chocolate cakes. This refreshing combination is finished with dark chocolate and a rainbow of fruits.

6"- 38. | 8"- 44. | 10"- 48.

DAME CHOCOLAT

This cake is the Grande Dame of chocolate tortes. Dark and intense chocolate mousse sits atop a light layer of flourless chocolate cake creating a richly irresistible chocolate experience.

6"- 40. | 8"- 44. | 10"- 48.

DULCE DE LECHE

As seen on the hit Food Network Show "The Best Thing I Ever Ate." A crunchy milk chocolate confection is hidden between layers of chocolate cake and creamy chocolate mousse. Homemade dulce de leche finishes this over the top chocolate torte.

6"- 42. | 8"- 46. | 10"- 50.

VIKING

A staff pick and an absolute favorite among chocolate lovers. Chocolate crème brûlée and milk chocolate cremeuse are hidden between chocolate cake layers. Crushed chocolate almond pralines surround this dark and dense torte.

6"- 42. | 8"- 46. | 10"- 50.

MOROCCAN

Velvety smooth chocolate mousse surrounds a delicate layer of honey pistachio almond nougat. This exotic torte is finished with dark chocolate, crushed pistachios, and a light pistachio cream.

6"- 40. | 8"- 44. | 10"- 48.

Advance notice is requested for whole cake orders.

Personalized decoration, European ribbons, fresh flowers and candles - \$7.95 and up.