

INGREDIENTS

Flourless Chocolate Cake

Butter, eggs, sugar, bittersweet chocolate, filbert flour, cream, & raspberry jam

Lemon Meringue Dacquoise

Eggs, lemon juice, lemon rind, sugar, & butter

Glazed Lemon Chiffon Cake

Eggs, sugar, matzoh flour, potato starch, margarine, lemon juice, lemon rind, & salt

Mocha Nut Torte

Eggs, butter, sugar, cream, almond paste, almond flour, filbert flour, matzoh flour, raspberry jam, & espresso coffee

Date Walnut Ring

Dates, sugar, walnuts, butter, matzoh flour, eggs, & salt

Cheesecake

Cream cheese, eggs, sugar, sour cream, & vanilla; chocolate flavor contains bittersweet chocolate & praline flavor contains hazelnut paste

Chocolate Mousse Roll

Eggs, sugar, filbert flour, white chocolate, butter, & salt

Hazelnut Cream Roll

Eggs, sugar, filbert flour, white chocolate, mascarpone, fresh cream, & salt

Macaroons

Sugar & egg whites; almond variety contains almonds & coconut variety contains coconut; chocolate covered/dipped varieties contain chocolate

Chocolate Leaf Cookies

Sugar, almond paste, cream, egg white, matzoh flour, & chocolate coating

ALL OUR PRODUCTS ARE HANDMADE FROM
NATURAL INGREDIENTS, WITHOUT PRESERVATIVE

ABOUT THE CHEF

Madeline Carvalho Lanciani, Chef/Owner of Duane Park Patisserie, discovered her love for pastries at age 10, when she won the Junior Division of the Pillsbury Bake-Off® Contest with her Magic Cupcakes. By the time she was 15, Madeline landed her first culinary position, leading to a career as a freelance caterer in college while she studied music.



Upon moving to New York in 1971, she became the first woman ever to be hired as a cook at the Plaza Hotel. She moved on to become the Garde-Manger at the Palace Restaurant, and then Chef at O'Neal's Restaurant in 1977, where she earned rave reviews for her "high end" cuisine. From 1977-1988, Madeline founded and managed the neighborhood favorite Patisserie Lanciani in Greenwich Village, opening a second Soho location in 1985. In 1992, Madeline moved to Tribeca, where she established Duane Park Patisserie and raised her two children.

She has been featured in such publications as The New York Times, New York Magazine (in "Best of New York"), Time Out, Travel + Leisure, Bon Appétit, Food & Wine, The Chocolatier Magazine, Modern Bride, and Martha Stewart Living, and repeatedly showcased on the Food Network.

Find out what's cooking from home or on the go. Check us out on Facebook and Twitter to get the latest on: [Exclusive Special Offers](#), [Madeline's Baking Tips](#), [Daily Specials](#) [Specialty Seasonal Items](#), [Upcoming Events](#), and much more!

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Like what you tasted?
Have ideas for us?
Please write a review on

yelp

DUANE PARK PATISSERIE



PASSOVER MENU



179 Duane Street
between Hudson & Greenwich Streets
212.274.8447
www.duaneparkpatisserie.com

Monday-Saturday: 8:00am - 6:30pm
Sunday: 9:00am - 5:00pm

PASSOVER DESSERTS

ALL INGREDIENTS LISTED ON BACK PAGE

PASSOVER DESSERTS

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COOKIES

PERFECT FOR SHARING.
ALL INGREDIENTS LISTED ON BACK PAGE

Flourless Chocolate Cake	\$25/\$36
<i>Dense gluten-free chocolate cake perfect for Passover filled with a layer of raspberry jam. Finished with a bittersweet chocolate glaze & brushed with edible gold. 6" serves 6-8; 8" serves 8-10.</i>	
<i>*Available for mail order online in 6" size*</i>	
Lemon Meringue Dacquoise	\$30/\$45
<i>Our stunning dacquoise cake combines luscious buttercream & airy, citrus meringue for a delectable treat. 6" serves 6-8; 8" serves 8-10.</i>	
Glazed Lemon Chiffon Cake	\$18/\$30
<i>Incredibly moist & light, our chiffon cake is glazed to perfection. 7" serves 8; 10" serves 12-14.</i>	
<i>*Available for mail order online in 7" size*</i>	
Mocha Nut Torte	\$32/48
<i>Classic, old-world Viennese nut torte, modernized as a layer cake. Filled with smooth mocha cream & a layer of raspberry jam. 6" serves 6-8; 8" serves 10-14.</i>	



Mocha Nut Torte



Glazed Lemon Chiffon Cake

Date Walnut Ring **\$36**
Moist pound cake studded with finely chopped dates & walnuts. 7" serves 12-16.
Available for mail order online in 7" size

Cheesecake **\$18/\$28**
Classic, creamy New York style cheesecake available in your choice of three velvety smooth flavors for Passover: vanilla, chocolate, or praline. 6" serves 6-8; 8" serves 12-14.

Chocolate Mousse Roll **\$20**
Decadent chocolate mousse, wrapped up in our delicate sponge cake & coated in rich dark chocolate. Serves 6-8.

Hazelnut Cream Roll **\$25**
Our light sponge cake is rolled up with luscious hazelnut cream to make a dreamy Passover dessert. Serves 6-8.



Date Walnut Ring

Order online now to make sure we have your favorites!



Chocolate Mousse Roll



Cheesecake

Macaroons	\$25/lb.
<i>A Passover favorite, ours are moist, rich & bursting with flavor in each bite. Choose from four flavors:</i>	
<ul style="list-style-type: none"> • Coconut (~36-38 pieces/lb.) • Chocolate Covered Coconut (~22-24 pieces/lb) • Almond (~72-74 pieces/lb.) • Chocolate Dipped Almond (~54-56 pieces/lb.) 	
<i>*Available for mail order online*</i>	
Chocolate Leaf Cookies	\$25/lb.
<i>Our tuile leaf cookies are now perfect for Passover! Dipped in rich dark chocolate for an elegant presentation.</i>	
<i>*Available for mail order online*</i>	



Coconut Macaroons



Chocolate Leaf Cookies

SHIPPING

We also ship our beautiful decorated cookies, heavenly petits fours, and decadent flourless chocolate cakes. They make wonderful gifts for any occasion.

For more information check out our **NEW ONLINE MAIL ORDER STORE** or please feel free to consult with our knowledgeable staff. Come to our shop or contact us at 212.274.8447 or info@madlines.net.