



The coastal Maryland air is always smelling sweeter, at the dessert parlor BONHEUR in the heart of downtown Easton. Bluepoint Hospitality Group is upgrading Easton's dining scene one restaurant, juice bar, creperie & patisserie, and pie and ice cream shop at a time.

The ice cream flavors are delicious, and constantly changing – as each of the dozen flavors are made on-site daily. With four pies, including a rotating seasonal selection — berries in the summer; *Maple Walnut* around Thanksgiving – each obsessed-over flavor has a flaky, buttery handmade crust and its own unique, multi-step process. *Apple Streusel* uses both sweet and tart apples — twelve per pie! — which are sliced and tossed with sugar and cinnamon and left to macerate overnight. The *Coconut Custard* is made of eggs, heavy cream, rum, coconut extract, and toasted and raw coconut, baked low and slow.

BONHEUR's luscious ice cream gets its own special treatment. The egg custard base is made in small batches — an ideal slate for a host of elevated flavors. *Roasted Strawberry Ice Cream* utilizes whole strawberries roasted with maple syrup and butter for a more concentrated strawberry flavor that can be tasted in the dense, chewy strawberry chunks throughout the ice cream. Locally sourced fruit, such as apricots and cherries, will be similarly roasted and churned, as the season allows. *Dark Chocolate Ice Cream* employs cocoa paste and melted Valrhona chocolate [both dark and milk,] while *Coffee Ice Cream* gets its deep flavor from custard steeped with La Colombe coffee beans, which is then swirled with an espresso paste made with coffee extract, espresso powder, and Kahlua. For a fan favorite, the *Peanut Butter & Jelly Ice Cream* is quick to sell out. These complex ice creams can come in a homemade waffle cone, a sugar cone, or one of the brightly colored cones from NYC's The Konery, in flavors like cinnamon brown sugar and salted blue corn. The topping bar is lined with buttery-rich sauces [hot fudge, butterscotch, caramel,] house-roasted walnuts, freshly toasted almonds, just-baked brownie bites, and from-scratch almond toffee.

Rounding out the offerings are four milkshakes [*Peanut Butter*, *Cookies & Cream*, *Chocolate*, and *Vanilla*]; and two floats [*Cream Soda Float* and *Root Beer Float*, made with Sprecher soda]. Perhaps the dessert that most encapsulates the ice cream parlor's sense of fun and decadence is *Bonheur Cookies* — homemade French-inspired cookies dipped into the flowing, warm Valrhona chocolate fountain behind the counter.

The ritual celebration of tea and customary confections at what is known as Tea Bonheur, takes place from 1:00PM until 4:00PM, with reserved seating, each Friday afternoon. The tea presentation is complete with the timeless elegance of fine linens, Bernardaud china, and a silver tea service at every table. BONHEUR Tea has become a popular destination with bridal parties and birthday celebrations as it is an intimate gallery that honors the tradition of an elegant and sophisticated celebration.

Tea Bonheur is served by elegantly attired young ladies and gents, all highly conversant in the variety of teas and Champagnes, which are available by the glass or by the bottle all day, and especially enliven tea-time.

“Simplicity,” the designer also demurred, “is the keynote of all true elegance.” Bien sur! Guests will j’adore BONHEUR’s 1930s grandeur. Pale green, pink, salmon, and grey wall coverings exquisitely frame the space, with custom-made grey-blue leather booths providing extra jolie. Creating the illusion of haute couture dresses are pleated sunset-gold lampshades that hover over ice-cream and pie glass case. Even the powder rooms burst with hauteur: pink elephants greet the belles, while blue elephants welcome the beaus.

“Ice cream is a timeless guilty pleasure,” said Paul Prager, Proprietor of BONHEUR and Principal of Bluepoint Hospitality Group. “We wanted to capture that sentiment and take visitors on a sensory journey that brings the past to present, but with elegance and refinement.”

BONHEUR is a place of perfect harmony with its tasteful high design gracing the interiors, and the fanciful flavors of its desserts. However, you take yours – be it ice cream, pies, sundaes, cookies, and other creamy goodness – BONHEUR has the “scoop” on how to present the most delectable tastes. Even the purists would agree, it’s well worth the trip.

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