



BONHEUR | The Facts

Location	5 Goldsborough Street, Easton, Maryland 21601
Telephone	410.464.7879
Website	www.bonheureaston.com
Social Media	Instagram: @bonheureaston Facebook: @bonheureaston
Chief Dessert Creator	Melissa Weller
Media Relations	Simone Rathlé simone@simoneink.com
Date of Opening	Summer 2019
Hours	Monday – Thursday 12PM-8PM Friday* and Saturday 12PM-9PM Sunday 12PM-5PM *Closed for Ice Cream Friday during Tea Service

Venue

The posh dessert parlor set on downtown Easton's Goldsborough Street features designs inspired by Coco *Bonheur* Chanel. The fanciful ambiance features a modern mix of elements drawn from the high fashion of the 1930s, along with more playful touches of the 1960s. A refined palette graces the well-appointed space from Chinoiserie-inspired, Gracie wallcoverings of pale greens, pink, salmon, and grey, to the custom-made grey-blue leather booths. Whimsical accents can be found throughout – like the Italian-made, pleated sunset-gold lampshades with copper detailing that hover over each banquet table, artfully resembling a custom-designed couture dress. A welcoming sense of humor is accentuated on the bathroom walls with pink elephants for the ladies and baby blue elephants for the gentleman. To

compliment the colorful touches, lighter accents find their way onto the flooring with light, raw wood.

Menu

Chief Dessert Creator, Melissa Weller, keeps the ice cream flavors varied, 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 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 then left to macerate overnight. The *Lemon Meringue*, topped with torched Italian meringue, was inspired by a lemon bar that May spent two years perfecting. 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*, for example, 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. *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.

Dress Code

Casual

Reservations

Counter service. Reservations are not required or necessary.

Parking

Free street parking is available nearby.

For more information:

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