

Menu begins Monday, March 4, 2024

Opera Cream Torte

Our signature cake for over thirty years. This chocolate chip cake is filled and iced with vanilla Opera Cream filling, enrobed with a chocolate glaze, and decorated with Belgian chocolate shavings. We garnish the torte with rosettes and handmade white chocolate diamonds for a decadent dessert.

Slice: \$5.25 • 6" serves 6-10, \$34 • 9" serves 14-20, \$60

Carrot Cake

Our carrot cake adheres to what we think is the best version of a classic. Pure and simple, the cake itself is made with fresh carrots for a supremely rich cake. We fill and frost it with our perfect cream cheese frosting while we generously coat the sides with fresh walnuts.

Slice: \$5.25 • 6" serves 6-10, \$32 • 9" serves 14-20, \$56

Raspberry Chantilly Torte

Each layer of our delicate chiffon cake is filled with a whipped cream and white chocolate filling combined with bright raspberry puree. The torte is covered in white chocolate buttercream and decorated with sugar flowers and marzipan raspberries.

Slice: \$5.25 • 6" serves 6-10, \$36 • 9" serves 14-20, \$62

Heavenly Mint Torte

Freshly whipped mint cream fills and surrounds three layers of our moist chocolate cake. We coat the outside with chocolate cookie crumbs, cover the top with dark chocolate glaze, and decorate it with handmade pieces.

Slice: \$5.25 • 6" serves 6-10, \$36