

CUPCAKE FLAVORS

Cafe Mocha

Mocha cupcake topped with a Belgian chocolate ganache, frosted with light Italian espresso buttercream, lightly sprinkled with cocoa powder and topped with a chocolate espresso bean.

Carrot Pineapple Cream Cheese

Fresh carrot cupcake with pineapple, raisins and pecans, frosted with fresh Swiss pineapple cream cheese buttercream.

Chocolate Chocolate Chocolate

Dark chocolate cupcake topped with a Belgian chocolate ganache, frosted with a French chocolate buttercream.

Chocolate Chocolate Vanilla

Chocolate cupcake topped with a Belgian chocolate ganache, frosted with American vanilla buttercream.

Chocolate Cream

Dark chocolate cupcake topped with a Belgian chocolate ganache, frosted with fresh vanilla whipped cream and chocolate curls.

Chocolate Mint Chip

Dark chocolate topped with a Belgian chocolate ganache, frosted with a Swiss dark chocolate mint buttercream.

Chocolate Peanut Butter

Dark chocolate cupcake filled with whipped peanut butter, topped with a Belgian chocolate ganache and frosted with American chocolate peanut butter buttercream.

Chocolate Raspberry

Chocolate cupcake drizzled with raspberry curd, topped with a Belgian chocolate ganache, frosted with American chocolate buttercream and a fresh raspberry.

Dark Chocolate Truffle

Dark chocolate cupcake centered with a dark chocolate truffle topped with a Belgian chocolate ganache, and light sprinkle of Valrhona dark chocolate cocoa.

Espresso Con Panna

Sweet coffee cupcake frosted with a fresh sweet espresso whipped cream and sprinkle of cinnamon.

Ice Cream Sundae

Vanilla cupcake topped with a chocolate ganache, frosted with fresh vanilla whipped cream and chopped nuts and a maraschino cherry on top.

Meyer Lemon Coconut

Meyer lemon cupcake, frosted with lemon and French coconut buttercream, and freshly toasted coconut.

Meyer Lemon Raspberry

Meyer lemon cupcake swirled with raspberry ribbons frosted with a Swiss lemon buttercream and a fresh raspberry.

Rocky Road From Down Under

Chocolate cupcake topped with a Belgian chocolate ganache, toasted marshmallow and crushed salted peanuts.

Rose Cardamom Pistachio

French vanilla cupcake infused with rose water, topped with fresh cardamom infused whipped cream and a sprinkle of chopped pistachios.

Tres Leches

Sweet vanilla cupcake soaked with three types of milk topped with fresh vanilla whipped cream and a sprinkle of cinnamon.

Vanilla Chocolate Chocolate

Vanilla cupcake topped with a Belgian chocolate ganache, frosted with a French chocolate buttercream.

Vanilla Chocolate Vanilla

Vanilla cupcake topped with a Belgian chocolate ganache, frosted with a French vanilla buttercream.

Vanilla Coconut

Vanilla cupcake frosted with a Swiss coconut buttercream topped with freshly toasted coconut.

Vanilla Lemon Berry (Seasonal)

Vanilla cupcake filled with lemon curd, frosted with fresh vanilla whipped cream and topped with fresh medley of berries.

RICE CRISP BARS

Vanilla Rice Crisp
Cocoa Rice Crisp
Banana Nut Rice Crisp
Dulce De Leche Rice Crisp
Peanut Butter Rice Crisp

Chocolate Peanut Butter Rice Crisp
Rocky Road from Down Under
Strawberries n' Cream
Chocolate Dipped Rice Crisp
Mayan Chocolate Rice Crisp

BARS & COOKIES

Coconut Chocolate Almond Bar
Meyer Lemon Bar
Coconut Macademia Bar

Chocolate Chip Pecan Cookie
Triple Chocolate Chunk Cookie
Almond Tuilles

TARTS & CHEESECAKES

Southern Peach Tart
Almond Pear Tart
Poached Pear Tart
Chocolate Raspberry Tart
Fresh Fruit Tart

Cheesecake
(Lemon, Chocolate, Vanilla Bean, Passion Fruit)
Mango Jasmine Cheesecake
Tiramisu Cheesecake
Seasonal Cheesecake

PROFITEROLES

Black Sesame Kinako
Chocolate Strawberry

Vanilla Bean Custard
Caramel Maldon Salt

Dozen Cupcakes \$30-40 • Dozen Rice Crisp Bars \$18-\$24 • Dozen Bars \$25
Dozen Cookies \$15 • Dozen Profiteroles \$30
8" Cheesecake \$30 • 10" Cheesecake \$45 • 8" Tarts \$25 • 10" Tarts \$30

Please allow a minimum of 48 hours for any orders. Local delivery available.
50% of order total must be paid in advance. Prices and offerings are subject to
change without notice.