



# CONSULTATION TASTING OPTIONS

NOTE: When booking a tasting appointment, please indicate if individuals attending the tasting appointment are vegan or are sensitive to gluten or other ingredients. Due to space constraints, tastings are limited to no more than 4 guests. Please indicate at time of booking.

## CAKE: SIMPLE & STRAIGHTFORWARD

**\$30:** choose **4 selections** from our pre-designed signature cake flavors

Note: All cakes, frostings + fillings can be made vegan (V) or gluten-free friendly (GF)

### **CLASSIC**

vanilla *or* chocolate cake paired with vanilla *or* chocolate frosting

### **BOURBON VANILLA**

vanilla cake washed with local bourbon syrup and paired with vanilla bean frosting

### **CHAMPAGNE VANILLA**

white champagne cake paired with vanilla frosting

### **MIDNIGHT BLACK**

black chocolate cake paired with rich ganache filling + dark chocolate frosting

### **SALT CITY CARAMEL**

vanilla cake paired with our salted caramel sauce + caramel frosting

### **LONDON FOG**

Earl Grey tea infused cake paired with vanilla frosting

### **BLACK + WHITE**

alternating layers of vanilla + chocolate cake paired with vanilla + chocolate frostings

### **BERRY LEMONADE**

lemon cake paired with tart lemon curd + raspberry compote + lemon frosting

### **PEANUT BUTTER CUP**

chocolate cake paired with peanut butter frosting

### **QUEEN BEE**

honey-washed almond cake paired with crushed pistachios + rosewater frosting

### **LAVENDER VANILLA**

lavender infused cake paired with vanilla frosting

### **RASPBERRY VELVET**

naturally colored raspberry velvet cake paired with tangy lemon frosting

### **MOCHA JAVA**

Recess Coffee washed chocolate cake paired with coffee frosting

### **HARVEST APPLE**

spiced apple cake paired with apple pie compote + maple cinnamon frosting

### **PUMPKIN SPICE**

spiced pumpkin cake paired with maple cinnamon frosting

### **CARROT**

spiced carrot cake made with coconut + walnuts paired with sweet cream cheese filling + vanilla frosting



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### CAKE: TAILOR-MADE TASTING

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**\$40:** mix + match for a more creative and hand-crafted approach to a cake tasting experience by choosing **4 selections** from each of our cake + filling + frosting flavors

Note: All cakes, frostings + fillings can be made vegan (V) or gluten-free friendly (GF)

#### CAKE FLAVORS

Vanilla  
Champagne Vanilla  
Bourbon Vanilla  
Chocolate  
Lemon  
Raspberry Velvet (natural red velvet)  
Earl Grey  
Lavender  
Almond  
Pumpkin Spice  
Carrot  
Harvest Apple

#### FROSTING FLAVORS

Classic Vanilla  
Vanilla Swiss Buttercream (V not available)  
Chocolate  
Lemon  
Peanut Butter  
Raspberry  
Salted Caramel  
Almond  
Maple  
Rosewater  
Cinnamon Spiced Maple  
Peppermint

#### FILLING FLAVORS

Cream Cheese (V not available)  
Salted Caramel  
Dark Chocolate Ganache  
Raspberry Compote  
Blueberry Compote  
Apple Pie Compote  
Lemon Curd  
Elderflower Curd

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### THE SWEETS SPREAD: DESSERTS SAMPLER

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**\$50:** an assortment of bite-sized confections + elegant miniature dessert from our bakery menu.  
choose from the following selections:

#### CLASSIC ASSORTMENT

#### VEGAN (V) ASSORTMENT

#### GLUTEN-FREE FRIENDLY (GF)

#### VEGAN (V) AND GLUTEN-FREE FRIENDLY (GF)

#### ASSORTMENT OF ALL CHOICES ABOVE

Note: Mini desserts are designed to be enjoyed in 2-3 bites.

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### CAKE + MINI DESSERT COMBO TASTING

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**\$75:** SIMPLE + STRAIGHTFORWARD Cake Tasting & THE SWEETS SPREAD DESSERT SAMPLER

**\$80:** TAILOR-MADE Cake Tasting & THE SWEETS SPREAD DESSERT SAMPLER