



u p p e r c r u s t

CAKES

The prices below reflect size: 4', 6', and 8,' respectively. We make larger cakes for special order as well!

Princess Margaret - 16/32/48

This vanilla-sour cream cake has a tender crumb and understated flavor that plays well with most. For our case, we typically layer it with lemon butter and raspberry preserves, and decorate with vanilla buttercream rosettes.

Reine de Saba - 14/28/42

Our "Queen of Sheba" cake riffs on a centuries-old classic made immortal by Julia Child. This gluten-free cake is flavored by almond flour, bittersweet chocolate, and quite a bit of Grand Marnier. We coat it in apricot jam and drape with chocolate ganache.

James Beard - 14/28/42

The James Beard cake, named after one of America's culinary godfathers, mixes two of its namesake's favorite flavors: chocolate and sour cream. A chocolate-sour cream cake is layered and swirled with more sour cream and chocolate ganache.

Carrot Cake - 14/28/42

Our carrot cake is rich, dense and pleasantly spiced. It is layered with an orange-flavored cream cheese icing.

Sour Cream Cheesecake - 14/28/42

This classic is a kind of goldilocks of cheesecakes - neither too dense, nor too light: just right. Sour cream gives life to this relatively rich affair, and the bottom crust is flavored with warm spices and toasted, crushed pistachios.