

# Garden of Eden

## tea salon & dessert parlor

### Cakes

(12 servings unless otherwise noted)

- Chocolate Mousse Torte:** **38.00**  
Two layers of luscious chocolate mousse laced with dark rum and coffee, three layers of dense chocolate cake. Covered with a marbled chocolate glaze, edged with chocolate paillettes and candied violets.
- Raspberry Truffle Torte:** **40.00**  
Three layers of chocolate cake brushed with raspberry jam. Filled with a raspberry chocolate ganache. Covered with ganache and a coat of chocolate curls. Lavishly piped with ganache, decorated with fresh raspberries.
- Triple Layer Chocolate Mousse Cake:** **38.00**  
A thin layer of chocolate genoise topped by a layer of bittersweet chocolate mousse, milk chocolate mousse flavored with Grand Marnier, and white chocolate mousse flavored with dark rum. Topped with whipped cream rosettes and chocolate coffee beans.
- Espresso Chocolate Mousse Tort** **38.00**  
Two layers of luscious chocolate mousse laced with mocha and coffee, three layers of chocolate cake. Covered with a chocolate ganache topped with whipped cream rosettes and chocolate coffee beans.
- Cappuccino:** **40.00**  
Chocolate genoise layers brushed with coffee liqueur and brandy, a center of crunchy almond meringue, coffee buttercream and cinnamon chocolate ganache fillings. Covered with a shiny chocolate glaze and edged with chocolate curls.
- Decadence:** **36.00**  
An intense flourless chocolate torte. Glazed with chocolate, decorated with chocolate scribbles and gold dust.
- Peanut Butter Mousse Torte:** **38.00**  
A Walnut, graham cracker crust topped with a creamy peanut butter mousse. Glazed with chocolate and garnished with chocolate peanut clusters.
- Chocolate Hazelnut Harlequin:** **38.00**  
Two layers of chocolate cake filled with a checkerboard arrangement of hazelnut buttercream and chocolate ganache. Covered with chocolate glaze and crushed toasted hazelnuts.
- German Chocolate Torte:** **32.00**  
Dark chocolate cake with traditional coconut/pecan filling. Covered with chocolate whipped cream and toasted pecans.
- Strawberry Bagatel (seasonal):** **40.00**  
Two layers of yellow genoise brushed with Grand Marnier. White chocolate buttercream filling and whole fresh strawberries. Top glazed with dark chocolate. Each piece topped with a whole berry.
- Strawberry Cream Torte (seasonal):** **37.00**  
Layers of white cake. Pastry cream and fresh strawberry filling. Covered with whipped cream and sugared almonds. Garnished with whole strawberries.
- Fresh Berry Torte (seasonal):** **40.00**  
Same as the Strawberry Cream Torte but with whatever berries are in season (such as blackberries, blueberries, raspberries, etc.) and kiwi.
- Lemon Raspberry Torte:** **30.00**  
Three layers of yellow cake brushed with raspberry jam. Filled and covered with a tart lemon cream. Sides covered with crushed toasted almonds. Piped cream and fresh raspberry garnish.
- Lemon Delight:** **30.00**  
Three layers of yellow filled with lemon curd. Covered with whip cream or buttercreme and garnished strawberries.

<b>Raspberry Charlotte:</b>	<b>38.00</b>
Yellow genoise, fresh raspberries, raspberry mousse. Surrounded by thinly sliced jellyroll. Topped with whipped cream rosettes and raspberries	
<b>Passionfruit Coconut Torte:</b>	<b>40.00</b>
Three layers of white cake soaked with fresh passionfruit juice, filled with a layer of passionfruit buttercream and a layer of macadamia buttercream. Surrounded by white chocolate curls, garnished with toasted coconut.	
<b>Mango Mousse Torte:</b>	<b>37.00</b>
Mango pieces inside a light mango mousse, surrounded by ladyfingers atop a layer of mango syrup soaked yellow genoise. Whipped cream garnish.	
<b>Tiramisu: Quarter Sheet: 20 servings</b>	<b>40.00</b>
<b>Half Sheet: 40 servings</b>	<b>60.00</b>

#### Traditional Cakes

<b>Carrot Cake:</b>	
A dark, moist cake made with pineapple, coconut and pecans. Traditional vanilla cream cheese icing. Garnished with toasted pecans.	
<b>10 inch Double Layer Filling:</b>	<b>35.00</b>
<b>Quarter Sheet-No Filling: 20 servings</b>	<b>45.00</b>
<b>Half Sheet-No Filling: 40 servings</b>	<b>75.00</b>
<b>Coconut Cake:</b>	<b>30.00</b>
A sweet and fluffy coconut cake laced with coconut milk and coconut crème filling.	
<b>Italian Crème Cake:</b>	<b>32.00</b>
Three layers of coconut & pecan cake filled with pastry crème, or raspberry jam icing with cream cheese and pecans.	
<b>Marble Cake:</b>	<b>30.00</b>
Vanilla cake marbled with Belgian chocolate Genoise and filled with chocolate truffle, chocolate mousse, and a layer of cream custard.	
<b>Red Velvet:</b>	<b>30.00</b>
Cream cheese resting between layers of velvety red cake.	
<b>*Spanish Almond Torte:</b>	<b>32.00</b>
A subtle almond cake, with orange zest, <u>Amaretto</u> custard, and toasted almonds. Perfect for an afternoon or early evening reception.	
<b>Caramel Cake:</b>	<b>35.00</b>
Three layers of yellow cake filled with caramel icing and surround in toasted pecans. Piped caramel rosettes and chocolate curls	
<b>Old Fashion Pound Cake</b>	<b>20.00</b>
<b>Lemon Supreme Pound Cake</b>	<b>20.00</b>
<b>Five Flavor Pound Cake</b>	<b>20.00</b>
<b>Sour cream Chocolate Pound Cake</b>	<b>20.00</b>
<b>Sour Cream Pound Cake</b>	<b>20.00</b>
<b>Southern Pecan Pound Cake</b>	<b>25.00</b>
<b>Southern Comfort Pound Cake</b>	<b>22.00</b>
<b>7-layer Chocolate Cake</b>	<b>22.00</b>
<b>7-layer Lemon Cake</b>	<b>22.00</b>

**Cakes can be customized in any way. Writing ribbons, changing decorations, special handmade flowers and ribbons will add to the base cost of the cake. These 10" cake serve 12-14 people.**

**Flavors with \* by the name indicate alcohol**

**Cheesecakes**  
(12 servings)

<b>*New York Cheesecake with Fresh Fruit:</b>	<b>35.00</b>
<b>With out fresh fruit</b>	<b>30.00</b>
<b>Bailey's Irish Cream Cheesecake:</b>	<b>35.00</b>
<b>*Peanut Butter Chocolate Chip Cheesecake:</b>	<b>35.00</b>
<b>Caramel Toffee Cheesecake:</b>	<b>32.00</b>
<b>*Apple Cinnamon Cheesecake:</b>	<b>32.00</b>
<b>White Chocolate Chocolate Chip Cheesecake:</b>	<b>32.00</b>
* available in sugar free \$5 extra	

**Tarts and Pies**  
(12 servings)

<b>Lemon Tart with Fresh Berries:</b>	<b>23.00</b>
Buttery almond crust under a velvety smooth, tangy lemon curd. Top is burnt and glazed. Absolutely the best!	
<b>Fresh Pear Tart (seasonal):</b>	<b>23.00</b>
Sliced ripe pears nestled in a browned butter filling. Glazed and edged with sugared almonds.	
<b>*Apple Almond Tart:</b>	<b>23.00</b>
Layers of cinnamon apples baked into a crunchy almond filling spiked with apple liqueur. Glazed and edged with sugared almonds.	
<b>*Fresh Fruit Tart:</b>	<b>30.00</b>
A layer of baked frangipane is covered with concentric circles of fresh fruits such as raspberries, blueberries, kiwi, mandarin oranges, and strawberries. We use whatever fruits are at their peak flavor.	
<b>*Raspberry Almond Tart:</b>	<b>23.00</b>
A layer of raspberry jam under a buttery sliced almond filling. Dusted with confectioner's sugar and garnished with fresh raspberries and sugared almonds.	
<b>Chocolate Macadamia Coconut Tart:</b>	<b>30.00</b>
Honey, macadamia and coconut filling. Top is glazed with chocolate	
<b>Chocolate Pecan Tart:</b>	<b>25.00</b>
<b>*Key Lime Pie:</b>	<b>20.00</b>
We use fresh key lime juice for THE most delectable pie. Graham cracker crust. Topped with whipped cream and toasted coconut.	
<b>Pecan Pie:</b>	<b>25.00</b>
<b>*Banana Cream Pie:</b>	<b>16.00</b>
Fresh bananas folded into a luscious pastry cream filling topped with whipped cream, toasted coconut.	
<b>*Coconut Cream Pie:</b>	<b>16.00</b>

**Breads**

<b>*Zucchini Bread:</b>	<b>8 inch loaf</b>	<b>13.00</b>
<b>*Banana Nut Bread:</b>	<b>8 inch loaf</b>	<b>13.00</b>
<b>*Cranberry Nut Bread:</b>	<b>8 inch loaf</b>	<b>13.00</b>
<b>*Pumpkin Walnut Bread:</b>	<b>8 inch loaf</b>	<b>13.00</b>

Other Sugar-free items available call for more information.