



dessert menu

As an addition to your cake or to create a stunning display on their own, our petite desserts are made with all natural, organic ingredients—available in gluten-free, vegan, or dairy-free. Most are nut-free unless specified. A \$400 minimum order is required with no less than four dozen per dessert.

Classic French Macarons

Almond Macarons Filled with Your Choice of Bourbon Vanilla Bean, Raspberry-Rosewater Icing, or Chocolate Ganache
\$48 per dozen

Coconut Macarons

Italian-Style Toasted Coconut Macarons Dipped in Dark Chocolate
\$48 per dozen

Mini Cupcakes

Check out our cake flavors!
\$36 per dozen

Donuts

Chocolate with Strawberry-Basil Glaze | Bourbon Vanilla Bean with Plain Glaze | Lemon Poppy with Rosemary Glaze | Chocolate with Fleur de Sel Caramel Glaze
\$42 per dozen

Sugar Tarts

Sugar Tart Shells Filled with Your Choice of Bourbon Vanilla Bean Icing and Fresh Seasonal Fruit or Matcha Green Tea Chocolate Ganache
\$42 per dozen

Hand Pies

A Classic Hand Pie Filled with Apple Fleur de Sel Caramel or Mixed Berry Cobbler
\$44 per dozen

Truffles

Earl Grey Ganache Dusted in Cocoa Powder | Lavender Ganache Dusted in Cocoa Powder | Orange Ganache Covered in Toasted Almonds
\$39 per dozen

Lady Caramel Apples

Lady Apples Covered in a Rich Caramel Sauce Dipped in a Salty Nut Mix or Chocolate Shavings
\$48 per dozen

Cookies

Double Chocolate Chip | Gingersnap | Lemon-Lavender Shortbread | Peanut Butter Coconut | Russian Tea Cake
\$34 per dozen