

CAKE MENU



la baguette

3088 Poplar Ave, Chickasaw Oaks Mall
(901) 458-0900

Grand Marnier – Grand Marnier flavored syrup is brushed on rich yellow layers, which is then filled and covered with Grand Marnier buttercream. Keep refrigerated. Serve at room temperature.

Raspberry Grand Marnier – Rich yellow cake filled with raspberry marmalade and Grand Marnier buttercream. Covered with Grand Marnier buttercream. Keep refrigerated. Serve at room temperature.

Double Chocolate – Three chocolate layers brushed with rum-flavored simple syrup then filled and covered with chocolate buttercream. Keep refrigerated. Serve at room temperature.

Chocolate Mocha – Three chocolate layers that are flavored with coffee and rum syrup and filled with coffee flavored buttercream. Keep refrigerated. Serve at room temperature.

Strawberry Chantilly – French vanilla genoise brushed with flavored syrup then filled with sliced fresh strawberries and sweetened whipped cream. The cake is covered with whipped cream and accented with fresh strawberries.

Raspberry Ganache – A rich chocolate cake filled with seedless raspberry marmalade and chocolate buttercream then covered with creamy chocolate ganache. Keep refrigerated. Serve at room temperature.

Chocolate Strawberry – Chocolate layers filled and covered with strawberry buttercream. Keep refrigerated. Serve at room temperature.

Black Forest – Chocolate layers brushed with Kirsch and cherry syrup and filled with sweet cherries and whipped cream. Covered with whipped cream and decorated with chocolate shavings and cherries. This cake must be refrigerated.

Coconut – Three cake layers brushed lightly with coconut syrup and filled with a combination of pastry cream and coconut. Covered with sweetened whipped cream and fresh coconut. This cake must be refrigerated.

American Chocolate or Yellow – Our rich cake layers filled and covered white or chocolate American icing (sweeter than European buttercream).

Hazelnut Praline – Three rich chocolate layers filled with praline buttercream and covered with chocolate buttercream. Keep refrigerated. Serve at room temperature.

Almond Amaretto – Rich almond cake filled with a hint of apricot marmalade and rich amaretto buttercream. Covered with Amaretto buttercream.
Keep refrigerated. Serve at room temperature.

Fruit Bavarian – French vanilla genoise are brushed with flavored syrup then filled with a hint of marmalade, vanilla crème patissiere, and fruit. Covered with whipped cream and decorated with assorted fruit.

German Chocolate – Chocolate layers flavored with rum syrup then filled with coconut and pecan caramel icing. Covered with chocolate buttercream.
This cake must be refrigerated.

Cheesecake* - Our simply wonderful vanilla, chocolate or marble cheesecakes. Fruit toppings are available. Keep refrigerated. Serve at room temperature.
*Special Order at least two days in advance.

Chocolate Decadence* - A rich, dense chocolate confection that is a chocolate lover's dream! Lightly coated with rich chocolate ganache. *Special Order at least two days in advance.

Carrot Cake* - Full of carrots, raisins, nuts, and spices; ours is filled and covered with a sweetened cream cheese and pecan frosting and decorated with buttercream carrots. Keep refrigerated. Serve at room temperature. *Special Order at least two days in advance.

Queen of Sheba* - A rich, dense brownie-like cake that is full of almonds and raisins and is coated with rich chocolate ganache.

Lemon – Three lemon layers filled and covered with lemon buttercream.
Keep refrigerated. Serve at room temperature.

**Advance orders are always recommended.
Prices, selections and availability subject to change.**

Customized Designed Birthday, Special Event and Wedding Cakes

Our Pastry Specialists have mastered a vast array of decorating designs, cake flavors and embellishing techniques that will set your cake or other confections apart. Portfolios of our work and many other design ideas are available for inspiration. Please remember that unique cakes require additional time and it may also be necessary to speak with the specific designer to place your order.

Quality Ingredients Require Careful Attention

Sweet unsalted butter, fresh eggs, 100% dairy cream — These are the ingredients essential for fine quality pastries. Since these are no preservatives or stabilizers used, our cakes and pastries require a little more attention for them to be at their best.

Buttercream cakes must be refrigerated but the buttercream needs to softened at room temperature before serving. A piece of plastic wrap placed on the cut edge of the cake will protect the cake with-out damaging the decorations.

Cakes and pastries that include pastry cream or whipped cream must remain as cold as possible at all times.

Cake Terminology

Various terms associated with cakes often have different meanings in different situations or pastry establishments.

Geniose cakes are traditional French cakes that have a light, airy consistency and are brushed with simple syrup.

Authentic European buttercream is a smooth, rich and cream icing made with butter and a sweet meringue as a base. It is flavored with a small amount of liquor (often non-alcoholic).

American “buttercream” icing is made with margarine (maybe butter), shortening and powdered sugar. Not a true buttercream by definition, it is a sweeter icing that “crusts” on the surface.

Ganache is a wonderfully rich chocolate confection made with semisweet chocolate and whipping cream. When used as a glaze, it is poured over the buttercream and has a beautiful glossy sheen.

Serving and Cutting Hints

To slice a cake use a sharp, preferably serrated knife. Clean the knife after each cut to remove accumulated crumbs and icing.

Use the following ranges to determine the number of slices per cake: 6” 6-8 slices; 8” 8-10 slices; 10” 12-16 slices; 12” 16-22 slices; 1/4 sheet 18-22 slices; 1/2 sheet 40-48 slices; full sheet 88-96 slices.