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# Lilac Pâtisserie Cake Menu

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## Yellow Butter Cakes

### *The Berry Patch Cake*

Orange-infused yellow butter cake filled with layers of fresh strawberries, blueberries, raspberries, and whipped cream. Frosted with whipped cream and decorated like a berry patch with buttercream and fresh berries. The seasons always change and, sometimes, so do the berries we use.

### *Lemon Raspberry*

Yellow butter cake filled with three layers of sweet raspberry preserves and tart lemon curd, frosted with lemon buttercream, and decorated with a buttercream lemon branch and a patch of fresh raspberries.

### *Classic Birthday Cake*

An instant hit, this cake is a party all on its own. Yellow butter cake filled with three layers of rich chocolate French buttercream, frosted in more chocolate French buttercream, and decorated with buttercream streamers and confetti sprinkles.

### *Coconut Cream*

Yellow butter cake filled with layers of whipped vanilla pastry cream mixed with sweet flaked and toasted coconut. Frosted with vanilla Italian buttercream, rimmed with toasted coconut, and decorated with a spray of white buttercream roses.

### *Princess Torte*

Our version of the traditional Swedish cake, yellow butter cake filled with three layers of raspberry preserves and light whipped pastry cream. Our cake is frosted with vanilla Italian buttercream, enrobed in almond marzipan, and decorated with stunning buttercream roses.

### *Chocolate Sea Salt Caramel*

Yellow butter cake filled with layers of sea salt caramel, rich Belgian chocolate ganache, and whipped pastry cream, frosted in sea salt caramel Italian buttercream, enrobed in rich poured chocolate ganache, and decorated with a gold leaf-centered chocolate filigree flower.

## Rich Chocolate Cakes

### *Chocolate Decadence*

A chocolate lover's dream! Dark chocolate cake filled with three layers of rich chocolate French buttercream, frosted in more chocolate French buttercream, rimmed with chocolate confetti, and topped with dark chocolate curls.

### *Chocolate Covered Strawberry*

Dark chocolate cake filled with three layers of Belgian chocolate ganache, whipped cream, and sliced fresh strawberries. Frosted with Belgian chocolate ganache, decorated with strawberry flowers and vines, and topped with chocolate covered strawberries.

### *Raspberry Chocolate Mousse*

Dark chocolate cake brushed with raspberry liqueur, filled with three layers of raspberry preserves, chocolate mousse, and fresh raspberries; frosted in rich chocolate French buttercream; enrobed in poured Belgian chocolate ganache; and decorated with ganache vines and fresh raspberries.

### *Chocolate Almond Praline*

Dark chocolate cake filled with three layers of Belgian chocolate ganache, whipped cream, and chopped caramelized almonds. Fluted Belgian chocolate ganache covers the sides and the cake is topped with whipped cream rosettes, drizzled chocolate, and almonds.

### *German Chocolate*

Dark chocolate cake filled with layers of our coconut pecan praline filling and whipped pastry cream. Topped off with rich chocolate French buttercream, fluted Belgian chocolate ganache, and decorated with a spray of white buttercream and roses and ganache leaves.

*Lilac Pâtisserie is proud to be a  
dedicated gluten free bakery and café!*

## More Delicious Flavors

### *Carrot Spice*

A classic spice cake base studded with juicy pineapple, sweet flakes of coconut, plump raisins, and, of course, shredded carrots. The cake is filled with two layers of our light lemon cream cheese frosting mixed with toasted coconut, iced with more cream cheese frosting, rimmed with chopped pecans, and decorated with buttercream carrots.

### *Red Velvet*

A Southern favorite, this rich buttermilk cake is enhanced with cocoa powder to create a unique flavor that is neither chocolate nor vanilla. Our red velvet consists of three layers of cake filled and iced with light lemon cream cheese frosting, rimmed with red velvet crumbs, and decorated with gorgeous red buttercream poppies.

### *Bananas Foster*

Our twist on the classic New Orleans dessert, sweet banana cake is brushed with rum, filled with three layers of caramel, whipped cream and sliced bananas, frosted with whipped cream, and decorated with purple and yellow pansies, in honor of New Orleans' famous Mardi Gras celebration.

### *Flourless Chocolate*

Our Flourless Chocolate Cake has just three ingredients. Rich Belgian chocolate, butter, and eggs are combined to make a decadent, melt-in-your-mouth cake with an intense chocolate flavor. 9" round only ♦ 48

### *Vegan Carrot*

Our delicious Carrot Spice Cake made with vegan ingredients; decorations differ slightly. Available with minimum 48-hour preorder only. Pricing varies.

### *Vegan Red Velvet*

Our famous Red Velvet Cake made with vegan ingredients; decorations differ slightly. Available with minimum 48-hour preorder only. Pricing varies.

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*More Incredible Cakes  
available with minimum 48-hour preorder:*

## *Peanut Butter Meringue*

Yellow butter cake filled with three layers of peanut butter Italian buttercream and caramelized peanuts. Frosted with Italian meringue torched to a toasty brown and decorated with pale yellow buttercream roses.

## *Boston Cream Pie Cake*

Our take on the Boston classic. Yellow butter cake is filled with three layers of whipped pastry cream and rich Belgian chocolate ganache, iced with more Belgian chocolate ganache, and decorated with buttercream mayflowers.

## *Ginger Spice*

An intense spice cake filled with layers of cardamom-spiced whipped pastry cream, frosted with light whipped cream, and decorated with orange buttercream poppies.

## *Black Forest*

Dark chocolate cake brushed with kirsch liqueur and filled with three layers of macerated cherries and whipped cream. Topped with whipped cream, cherries, and chocolate curls.

## *Gateau L'Orange*

Dark chocolate cake brushed with Grand Marnier orange liqueur and filled with three layers of rich chocolate-candied orange French buttercream. Frosted with chocolate French buttercream and decorated with stylistic Belgian chocolate ganache vines and buttercream oranges.

### Signature Cake Pricing and Servings Guide

<i>Cake Size</i>	<i>Servings</i>	<i>Price</i>
Slice		8
6" Round	6 to 10	40
9" Round	12 to 20	64
10" Round	20 to 30	75
12" Round	25 to 45	115
14" Round	40 to 55	150
1/4 Sheet	25 to 45	120
1/3 Sheet	40 to 55	155
1/2 Sheet	50 to 70	200
3/4 Sheet	70 to 100	315
Full Sheet	100 to 150	385



## *Cake Menu*



*Celebrate with a Custom Cake!*

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Ask Any of Our Cake Consultants for More Information

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