

WEDDING CAKES

We are happy to make you a custom cake. Please contact Chef Jamie with your flavor preferences and quote. Mix and match to make this your dream cake!

Cakes are ivory (unless you choose otherwise) and decorated with hand picked Big Sur wildflowers and Chef's garden flowers for no additional cost. We try to match your colors as best we can with what's growing at the time. If you'd like to provide your own topper or flowers, just let us know.

CHOOSE YOUR CAKE:

Vanilla Bean Chiffon Cake

Lemon Chiffon Cake

Orange Chiffon Cake

Lavender Chiffon cake

Coconut Chiffon

Olive Oil Chiffon Cake

Dark Chocolate Devil's Food

White Chocolate Devils' Food

Devilish Angel Food(Angel food with butter)

Brown Butter Custard Cake

Hazelnut Frangipane Cake(rich nut cake, flourless)

Almond Frangipane Cake (rich nut cake, flourless)

Almond Marzipan Butter Cake

Financier French Cake (Nut cake made with brown butter, ground almond, hazelnut, honey and folded meringue)

Apple Cake (Butter cake baked with Apples in batter-can be brown butter if requested)

Peach Cake (Butter cake baked with peaches in batter-can be brown butter if requested))

Tres Leches (coconut chiffon soaked in 3 milks-coconut milk, sweetened condensed and cream and myers rum, with coconut pudding in the layers and whipped cream outside for a white smooth finish)

Tiramisu Cake (ladyfinger sponge cake soaked with espresso and myers rum with whipped mascarpone and dark chocolate and cocoa in the layers, topped with whipped cream outside for a white finish)

CHOOSE A FILLING:

Buttercream

Pastry Cream (flavors—vanilla, chocolate, caramel, coconut, butterscotch)

Whipped Cream

Crème Fraiche

CHOOSE YOUR OUTSIDE FROSTING:

Buttercream (choose from Rich Vanilla, Berry Flecked, Brown Butter, Lavender, Meyer Lemon Zest, Mint, Hazelnut) NOTE:

All are ivory except berry flecked and brown butter

Whipped Cream or Crème Fraiche

Swiss Meringue (toasted or not)

Fondant any color (Fondant is an additional \$1 per person.)

OPTIONAL- COST WILL INCREASE FOR ADDITIONALS, ADD \$1 PER PERSON, PER ADDITION

Fresh Berries

Lemon Curd, blood orange curd or passionfruit curd

Crushed home made Butter Toffee

Home made Marmalades (passionfruit, lemon, orange, apricot-lemon verbena, raspberry-rhubarb, strawberry basil, peach bourbon, guava)

Dark chocolate Ganache (plain or with lavender, lemon or orange added)

Salted Caramel

Crushed maple glazed almonds, hazelnuts, pecans or walnuts

Crushed Graham cookie

Crushed Oreo Cookie

Coconut flake (no charge for coconut)

Chocolate shavings

Hand sculpted and hand painted Gum paste flowers (additional based on type and quantity of sugar flowers)