

Dessert Selection

Summer 2010

LPK's *Culinary Groove*

Beautifully Cultivated Desserts™

Cakes

(v- vegan, gf – gluten-free, df – dairy-free)

	4"	6"	8"	10"	12"
Almond Torte (gf) Traditional Eastern European almond sponge cake, filled with mocha buttercream	\$20	\$30	\$40	\$50	\$75
Banana Cake (v & gf) Banana cake, filled with maple frosting	\$20	\$30	\$40	\$50	\$75
Carrot Cake (v) "Carrots only" carrot cake, filled with ginger frosting	\$20	\$30	\$40	\$50	\$75
Coconut Lime Cake (v & gf) Coconut lime cake, filled with lime scented frosting	\$20	\$30	\$40	\$50	\$75
Double Chocolate Fudge Cake (v) Retro-style chocolate cake, filled with chocolate fudge frosting	\$20	\$30	\$40	\$50	\$75
Gluten-free Double Chocolate Fudge Cake (v & gf) The gluten-free version of our retro-style chocolate cake, filled with chocolate fudge frosting	\$20	\$30	\$40	\$50	\$75
Gluten-free Signature Chocolate Cake (gf) The gluten-free version of our devil's chocolate food cake, filled with bittersweet caramel ganache, and salted chocolate buttercream	\$20	\$30	\$40	\$50	\$75
Lemon Poppy Seed Cake Light poppy seed sponge cake, filled with lemon curd, and lemon buttercream	\$22	\$34	\$45	\$56	\$85
Poppy Seed Cake Light poppy seed sponge cake, filled with lavender honey buttercream	\$20	\$30	\$40	\$50	\$75
Milk Chocolate Mousse Cake (gf) Almond-based chocolate sponge cake and luscious milk chocolate mousse, wrapped in an edible chocolate wave	\$22	\$34	\$45	\$56	n/a
Signature Chocolate Cake Devil's chocolate food cake, filled with bittersweet caramel ganache and salted chocolate buttercream	\$22	\$34	\$45	\$56	\$85

“You made the most beautiful wedding cake I have ever seen in my whole life! It was so elegant and so delicious! How can I thank you enough for making our cake so perfect? Thank you a million times!”

Azadeh and Chris's wedding

Simply Vanilla Cake \$22 \$34 \$45 \$56 \$85

Moist vanilla sponge cake, filled with vanilla and brown sugar buttercream

Vanilla Chocolate Fudge Cake (v) \$22 \$34 \$45 \$56 \$85

Moist vanilla sponge cake, filled chocolate fudge frosting

Vanilla “Zing” Cake (v) \$22 \$34 \$45 \$56 \$85

Moist vanilla sponge cake, filled with “zingy” ginger frosting

We offer a daily varying selection of 4” and 6” cakes fresh from our pastry case. To ensure availability, we encourage customers to place an order at least 5 days in advance. Orders for 8” cakes and larger ordered with less notice may incur rush charges.

Most of our cake flavours are also available in mini cupcakes, ideal for catered functions, weddings and other special occasions. \$2.50/single, \$14.00/half dozen, \$26.00/dozen. Minimum special order – 1/2 dozen of each flavour.



Individual Tarts & Desserts

(v- vegan, gf – gluten-free, df – dairy-free, sf – sugar-free, cf – corn-free)

Apple Cinnamon Agave Tart (v, gf, sf & cf) \$5.25

Cinnamon spiced apple cake in a flakey pie crust, glazed while hot with a cinnamon agave syrup

Brownie (gf) \$3.50

Cakey, fudgy and chocolaty

Butter Tart \$3.50

Agave based blonde butter tart fill in a puff pastry shell (special orders and weekends only; minimum order half dozen)

Caramel Pecan Tart \$5.25

Toasted pecans, salted caramel and semisweet ganache in a chocolate shortbread crust

Cheesecake Tart \$5.25

Crème fraîche based cheesecake fill in a brown sugar shortbread crust

Chocolate Boston Cream Cake (v, gf, cf) \$4.00

The chocolate version of our cakey dessert, filled with hidden vanilla custard, topped with semisweet ganache

Drunken Almond Orange Cake \$5.25

Orange infused mazarin cake super saturated with honey saffron glaze in a vanilla shortbread crust

Lemon Cream Tart (v, gf, sf & cf) \$5.25

Light lemon cream in a flakey pie crust, finished with lemon coconut whipped cream

Lemon Meringue Tart \$5.25

Zesty lemon curd in a vanilla shortbread crust, finished with brûléed Italian meringue

Milk Chocolate Mousse Tart \$5.25

Cloud-like milk chocolate mousse in a chocolate shortbread shell, finished with brûléed Italian meringue

Vanilla Boston Cream Cakes (v) \$4.00

Moist vanilla sponge cake, filled with hidden vanilla custard, topped with semisweet ganache

Vegan Caramel Pecan Tart (v) \$5.25

Toasted pecans, salted caramel and semisweet ganache in a brown sugar shortbread crust

Vegan Orange Caramel Truffle Tart (v) \$5.25

Orange caramel and bittersweet ganache in a vanilla shortbread crust

Vegan Truffle Tart with Hidden Fruit Preserves (v) \$5.25

LPK's homemade fruit preserves hidden under a blanket of fruity semisweet ganache, nestled in a chocolate shortbread crust

White Chocolate Crème Brûlée Tart \$5.25

Brûléed silky white chocolate crème in a chocolate shortbread crust

Most of our large tarts are available in a mini pastry size, perfect for catered functions, corporate events, and sweet tables. Mini tarts are 1-2 bites big, and range from \$2.00-\$2.50 each. Minimum order 2 dozen.



Cookies & Snacks

(v- vegan, gf – gluten-free, df – dairy-free)

Assorted Shortbread Cookies (traditional, vegan, and vegan and gluten-free varieties)
\$1.00/single, \$5.50/half dozen, \$10.50/dozen, \$6.00/bag of 8 mini's

Decorated Gingerbread and Sugar Cookies & Lollies (some v &/or gf)
\$1.50 - \$4.00/piece

Gingersnaps (gf) \$6.00/bag of 10

“Myloreo” Chocolate Cream Sandwich Cookies (v & gf)
\$2.50/Jumbo cookies, \$5.00/bag of 3, \$8.00/bag of 6

Spicy Chèvre Noir Shortbread Cookies (goat dairy only) \$12.00/bag of 16

Sweet and Savoury Peanuts (gf, df) \$8.00/bag

Sweet and Spicy Almonds (gf, df) \$8.00/bag

Spicy Vegan and Gluten-free Shortbread Cookies (v, gf, sf & cf)
\$6.00/bag of 8

Poppy Seed & Onion Crackers (v, gf, sf, almond alert!)
\$6.00/150g bag

Caramel Corn (v & gf)
\$2.00/50g bag, \$3.50/100g bag

Chocolate Chip Cookies (v & gf)
\$5.50/bag of 6

Chocolate Chip
Sandwich Cookies (v & gf)
\$2.50 each



Breads

Rice Focaccia (v, gf, sf & yeast-free)

\$4.50/6" round, \$8.00/8" round

(Saturdays only; orders must be placed by noon Thursday)

Rice Bread (v, gf, sf & yeast-free)

\$6.50/6" loaf

(Saturdays only; orders must be placed by noon Thursday)

Additional Products

LPK's now carries the following brands of organic and fairly traded

(where applicable) snacks, baking ingredients and mixes and prepared foods:

Evelyn's Crackers	local, ancient grain crackers and snacks
Grainforest	local, ancient grain muffin and cookie mixes
Live On Chocolate	raw, vegan, gluten-free and sugar-free, cakes, desserts and chocolate confections
Omega Nutrition	coconut oil
Queen B Pastry	flourless chocolate walnut cookies
Rainforest Herbal	dried and prepared olives
Simply Organic	baking flavours
Sonatha	vegan, gluten-free, yeast-free rice bread and pizza dough
Whole World Trade	baking extracts and spices, and Chai Tea blend
Wholesome Sweeteners	icing sugar

Handmade Confections

Due to high head and humidity, truffles may not be available throughout the summer months.

Truffles

\$2.25 each

Honey Cinnamon

milk chocolate ganache, flavoured with honey and cinnamon infusion

Bittersweet Caramel

whipped unsweetened chocolate and dark caramel ganache

Espresso Dark

whipped semisweet chocolate butter ganache, infused with espresso bean

Orange Fire

bittersweet chocolate ganache, flavoured with oil of orange and tabaquero chili pepper infusion

Vanilla Lime

white chocolate and butter ganache, flavoured with bourbon vanilla bean and oil of lime

Cherry Thyme

milk chocolate ganache, flavoured with morello cherries and fresh thyme infusion

Blueberry Oregano

milk chocolate ganache, with wild blueberries and fresh oregano infusion

Lemon Ginger

white chocolate ganache, flavoured with oil of lemon and fresh ginger infusion

Vanilla Cardamom

white chocolate ganache, flavoured with bourbon vanilla bean and cardamom infusion

Rosemary Mint

milk chocolate ganache, with fresh rosemary and spearmint infusion

Lavender Honey

milk chocolate ganache, sweetened with wildflower honey and lavender infusion

Caramelized Orange

white chocolate ganache made with orange caramel, infused with bourbon vanilla bean

Toasted Sesame

lightly salted milk and bittersweet chocolate ganache flavoured with toasted sesame oil

Assorted Chocolate Boxes

The Chocolate Sampler (8 piece box)	\$24.00
The Chocolate Connoisseur (11 piece box)	\$33.00
The Chocoholic (22-24 piece box)	\$60.00

About LPK's

At LPK's Culinary Groove, we make desserts that dazzle the palate and delight the senses. We believe in using certified organic and fair trade ingredients, along with local and seasonal ingredients whenever possible. We are also committed to reducing our environmental impact and strive to do so on a daily basis. To learn more about the green steps we're taking, and plan on in the near future, please visit our website at www.lpksculinarygroove.com.

Allergy Info.

We take dietary restrictions very seriously, and are thrilled to be able to offer delicious dessert alternatives for those with special dietary needs. We do, however, warn all our clients that our kitchen does contain various ingredients which are known common allergens (nuts, dairy, gluten), and as such, can not guarantee any dessert 100% nut-, gluten- or dairy-free.

Serving & Storage Guidelines

Where possible, our products carry an LPK's Product Care label on the package or box. Most of our desserts are best enjoyed at room temperature, although there are exceptions. Our staff will inform customers how to enjoy and store their desserts with each purchase. If you have any questions during the time of your purchase, or after you leave LPK's, please ask one of our retail associates how to best serve and store LPK's sweet indulgences.

Special Orders

Lead Time

We require 5 days' notice for 8", 10" and 12" signature cakes. For quantity cake and pastry orders, we require at least 7 days' notice. For chocolates and confections, we require at least 14 days' notice. Minimum quantities will apply. Last minute orders may incur rush charges.

Cancellation

To cancel an order, we require 3 days' notice for signature cakes, and individual and mini pastries. For chocolates and other confections, we require 7 days' notice.

Deposit

A 50% deposit is required to book your order. The balance is due upon pick up.

Custom-designed Wedding and Special Occasion Cakes

Please contact us to book a consultation and tasting. You will have an opportunity to taste several cake and icing options, and discuss your wedding/special occasion cake vision with one of our cake designers. The consultation fee is \$40.00, and will go towards the deposit for your order.

“Thank you again for the spectacular creative effort you put into making my celebration a huge success! Every pastry was eaten; there was nothing left over! Next time, I will have to order more!”

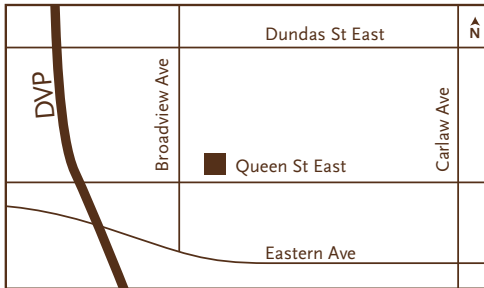
Gail Hill, Red Thread Studio

“I just wanted to tell you how much of a success your truffle boots and purses were at yesterday's event. The women loved them! They were just so beautiful and so delicious!”

Russell Day, Vice President, Daniel et Daniel



*Delighting our clients by treating them,
our ingredients and our world with love and respect.*



LPK's *Culinary Groove* is located at:
718 Queen Street East, Toronto M4M 1H2
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Join the LPK's *Culinary Groove* **Facebook fan page** to learn about new products, special promotions, contests and upcoming events!