

## Cakes

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

	4"	6"	8"	10"	12"
<b>Almond Torte</b> (gf) Traditional Eastern European almond sponge cake, filled with mocha buttercream	\$20	\$30	\$40	\$50	\$65

<b>Banana Cake</b> (v & gf) Banana cake, filled with maple frosting	\$20	\$30	\$40	\$50	\$65
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<b>Carrot Cake</b> (v) “Carrots only” carrot cake, filled with ginger frosting	\$20	\$30	\$40	\$50	\$65
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<b>Coconut Lime Cake</b> (v & gf) Coconut lime cake, filled with lime scented frosting	\$20	\$30	\$40	\$50	\$65
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<b>Double Chocolate Fudge Cake</b> (v) Retro-style chocolate cake, filled with chocolate fudge frosting	\$20	\$30	\$40	\$50	\$65
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<b>Poppy Seed Cake</b> Light poppy seed sponge cake, filled with lavender honey buttercream	\$20	\$30	\$40	\$50	\$65
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<b>Milk Chocolate Mousse Cake</b> (gf) Almond-based chocolate sponge cake and luscious milk chocolate mousse, wrapped in an edible chocolate wave	\$22	\$34	\$45	\$56	\$75
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<b>Signature Chocolate Cake</b> Devil's chocolate food cake, filled with bittersweet caramel ganache and salted chocolate buttercream	\$22	\$34	\$45	\$56	\$75
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<b>Simply Vanilla Cake</b> Moist vanilla sponge cake, filled with vanilla and brown sugar buttercream	\$22	\$34	\$45	\$56	\$75
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*\*4" and 6" sizes available daily. Larger sizes require at least 5 days' notice please. Last minute orders 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 dozen.*

## Individual Tarts & Desserts

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

<b>Boston Cream Cake</b> (v) Super moist vanilla sponge cake with hidden vanilla custard, topped with semisweet ganache	\$4.00
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<b>Brownie</b> (gf) Cakey, fudgy and chocolaty	\$4.25
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<b>Butter Tart</b> Agave based blonde butter tart fill in a puff pastry shell <i>(special orders and weekends only; minimum order half dozen)</i>	\$4.00
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## Individual Tarts & Desserts continued...

<b>Caramel Pecan Tart</b> Toasted pecans, salted caramel and semisweet ganache in a chocolate shortbread crust	\$5.25
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<b>Cheesecake Tart</b> Crème fraîche based cheesecake fill in a brown sugar shortbread crust	\$5.25
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<b>Drunken Almond Orange Cake</b> Orange infused mazarin cake super saturated with honey saffron glaze in a vanilla shortbread crust	\$5.25
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<b>Lemon Meringue Tart</b> Zesty lemon curd in a vanilla shortbread crust, finished with brûléed Italian meringue	\$5.25
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<b>Milk Chocolate Mousse Tart</b> Cloud-like milk chocolate mousse in a chocolate shortbread shell, finished with brûléed Italian meringue	\$5.25
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<b>Peanut Butter Chocolate Mousse Cup</b> (gf) Whipped peanut butter cream cheese mousse in an edible chocolate cup	\$5.25
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<b>Vegan Caramel Pecan Tart</b> (v) Toasted pecans, salted caramel and semisweet ganache in a brown sugar shortbread crust	\$5.25
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<b>Vegan Orange Caramel Truffle Tart</b> (v) Orange caramel and bittersweet ganache in a vanilla shortbread crust	\$5.25
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<b>Vegan Raspberry Truffle Tart</b> (v) Raspberry jam and bittersweet ganache in a chocolate shortbread crust	\$5.25
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<b>White Chocolate Crème Brûlée Tart</b> Brûléed silky white chocolate crème in a chocolate shortbread crust	\$5.25
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*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)

<b>Assorted Shortbread Cookies</b> ( traditional, vegan, and vegan and gluten-free varieties) \$1.00/single, \$5.50/half dozen, \$11.00/dozen, \$6.00/bag of 8 mini's
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<b>Cornmeal and Anise Biscotti</b> \$1.50/single, \$8.00/half dozen, \$15.00/dozen
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<b>Decorated Gingerbread and Sugar Cookies</b> \$1.50 - \$4.00/piece
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<b>Gingersnaps</b> (gf) \$6.00/bag of 10
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<b>Honey Graham Crackers</b> (gf) \$6.00/dozen (special order only; minimum 4 dozen)
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<b>“Myloreo” Chocolate Cream Sandwich Cookies</b> (v, gf) \$5.00/bag of 3, \$8.00/bag of 6
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<b>Spicy Chèvre Noir Shortbread Cookies</b> (goat dairy only) \$12.00/bag of 16
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<b>Sweet and Savoury Peanuts</b> (gf, df) \$8.00/bag
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<b>Sweet and Spicy Almonds</b> (gf, df) \$8.00/bag
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## Handmade Confections

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

<b>Truffles</b>	\$2.25 each
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<b>Honey Cinnamon</b> milk chocolate ganache, flavoured with honey and cinnamon infusion
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<b>Bittersweet Caramel</b> whipped unsweetened chocolate and dark caramel ganache
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<b>Espresso Dark</b> whipped semisweet chocolate butter ganache, infused with espresso bean
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<b>Orange Fire</b> bittersweet chocolate ganache, flavoured with oil of orange and tabaquero chili pepper infusion
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<b>Vanilla Lime</b> white chocolate and butter ganache, flavoured with bourbon vanilla bean and oil of lime
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<b>Cherry Thyme</b> milk chocolate ganache, flavoured with morello cherries and fresh thyme infusion
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<b>Blueberry Oregano</b> milk chocolate ganache, with wild blueberries and fresh oregano infusion
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<b>Lemon Ginger</b> white chocolate ganache, flavoured with oil of lemon and fresh ginger infusion
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<b>Vanilla Cardamom</b> white chocolate ganache, flavoured with bourbon vanilla bean and cardamom infusion
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<b>Rosemary Mint</b> milk chocolate ganache, with fresh rosemary and spearmint infusion
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<b>Lavender Honey</b> milk chocolate ganache, sweetened with wildflower honey and lavender infusion
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<b>Caramelized Orange</b> white chocolate ganache made with orange caramel, infused with bourbon vanilla bean
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<b>Toasted Sesame</b> lightly salted milk and bittersweet chocolate ganache flavoured with toasted sesame oil
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### Assorted Chocolate Boxes

The Chocolate Sampler (6 piece box)	\$20.00
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The Chocolate Connoisseur (11 piece box)	\$33.00
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The Chocoholic (22-24 piece box)	\$60.00
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<b>Fruit Jelly Candies</b> assorted fruit flavours	\$1.75 each
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## Baking Ingredients

LPK's also sells a selection of our favourite certified organic and fair trade baking ingredients including bulk chocolate, and a variety of oils and extracts.

*prices do not include applicable taxes.*

## 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](http://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.

## Methods of Payment

LPK's accepts cash, debit cards, Visa, and MasterCard.

"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*

"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!"

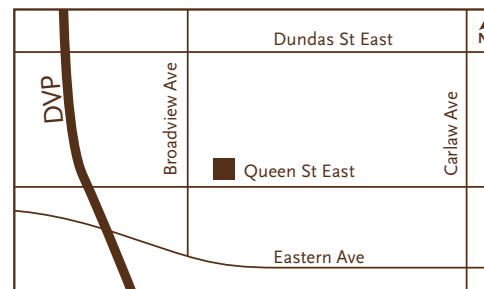
*Gail Hill, Red Thread Studio*

"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  
416.461.6440 • [www.lpksculinarygroove.com](http://www.lpksculinarygroove.com)

## Dessert Selection

*Summer 2009*

# LPK's Culinary Groove

Beautifully Cultivated Desserts™