



Sixth Course
Dessert Boutique

Thanks for ordering Sixth Course for your celebration! Because we run a small batch operation, we appreciate and require a minimum 72 hour advance on all orders. Please send order requests to info@sixthcourse.com

Complimentary “Happy Birthday” or “Congratulations” plaques available upon request. We are unable to accommodate customization or substitutions. These cakes are gluten free.

Serves 6-8, \$55

-Signature Cake: Chocolate mousse, coffee crunch layer (contains almonds & hazelnuts), chocolate chiffon cake.

-Honey & Ginger: Vanilla honey ginger compote, Marshall Farms honey mousse, almond pain de genes cake, short crust cookie, fresh ginger caramel ganache.

-Amaretto: Chocolate amaretto mousse, candied cranberries, almond jaconde cake.

Serves 10-12, \$75

-Gianduja: Hazelnut mousse, salted caramel, hazelnut dacquoise, praline crisp.

-Amaretto: Chocolate amaretto mousse, candied cranberries, almond jaconde cake.

Serves 10-12, \$85

-Mint Stracciatella Gelato Cake: Mint and chocolate gelatos, chocolate sponge cake, chocolate fudge. *FROZEN*

FROZEN = Keep frozen until ready to serve. A cooler and dry ice is recommended for transport. .