

specialty cakes

Pricing :

2 - 4 people	\$29
5 - 8 people	\$39
9 - 12 people	\$49
larger cakes quoted upon request...	

Chocolate Decadence

A rich chocolate cake filled with brandied cherry & cocoa nib ganache* and glazed with shiny chocolate.

Rose petal finishes optional (when seasonally available) - extra \$7

* If you prefer, we can also flavor your ganache w/ Grand Marnier, Dark Myer's Rum or leave it plain.

Lemon Meringue Coconut Cake

White butter cake layers filled with lemon curd, then frosted with a classic meringue frosting and finished with toasted coconut. We can brûlée the meringue or leave it plain to write a special message for the occasion.

White Genoise Citrus Cake

This light, airy cake is soaked with a mandarin syrup, layered with a kumquat mousse, and frosted with vanilla scented chantilly cream. It is served atop a crunchy almond, coconut dacquoise.

Fresh berry finishes optional (when seasonally available) - \$5 and up

The Ultimate Carrot Cake

Dense, moist and luscious, our carrot cake is layered with orange zested cream cheese frosting flecked with bits of candied pineapple. Served with candied walnuts as a perfect crunchy finish.

Chocolate Vegan Cake

Surprise! It's vegan, and no one would ever guess! Our dense, rich chocolate vegan cake is filled with our signature chocolate, brandied cherry, cocoa nib ganache (made without cream), and finished with a shiny chocolate glaze.

Our pastry department strives to offer unique and fanciful sweet finishes to any special occasion. Please call Wild Ginger Seattle at 206.623.4450, Wild Ginger Bellevue at 425.495.8889, or The Triple Door at 206.838.4333 to place your order or to inquire about your own personalized dessert. (Remember to mention any dietary restrictions). Cake orders require notice 48 hours in advance. Thank you!



create your own cake

Round Cakes			Embellishments (price per flavor)
Size 7"	6-8 people	\$35	\$3
Size 9"	9-12 people	\$45	\$5
Size 10"	12-18 people	\$60	\$8
Size 12"	20-26 people	\$85	\$10

Sheet Cakes			Embellishments (price per flavor)
Size 1/4 sheet	12-20 people	\$45	\$10
Size 1/2 sheet	40-48 people	\$80	\$15
Full sheet	80-96 people	\$150	\$20

*Note: Sheet cakes yield slightly smaller pieces depending on the size of your group. Larger sizes quoted upon request.

Cake Flavors:

Devil's Food
 Chocolate Genoise
 Yellow Cake
 Yellow Chiffon
 White Velvet
 Almond Sponge

Fillings:

Fruit Mousse
 (such as raspberry, peach, mango, passion fruit, lemon, pineapple)
 Whipped Chocolate Ganache
 Buttercream Frosting (flavored or plain)
 Cream Cheese Frosting
 White Chocolate Mousse

Frostings & Coatings:

Chocolate Glaze
 Whipped Chocolate Ganache
 Buttercream Frosting
 Cream Cheese Frosting
 Chantilly Cream

Embellishments:

Add a crunchy element to your filling or coating!*
 Toasted Nuts ~ Walnuts, Pecans, Almonds, Macadamia,
 Hazelnuts, Pistachios, Peanuts
 Other ~ Croquant (toasted sweetened rice confection), Cocoa Nibs,
 Toasted Cake Crumbs, Toasted Coconut

* Additional cost applies. See pricing above.