

CYRUS

## SPRING ENTREMET CAKES

by Chef Josh Gaulin

### Almond and Sobacha Financier

**FILLING:** Milk Chocolate Tonka Bean Mousse with Salted Caramel

**GLAZE:** Cocoa (shiny black) or Caramelized White Chocolate (caramel colored)

### Devils Food Cake

**FILLING:** Dark Chocolate Mousse with Black Sesame Praline

**GLAZE:** Cocoa (shiny black)

### Strawberry Shiso Cake

**FILLING:** Vanilla-Lemon Mousse

**GLAZE:** White Chocolate (shiny white)

**Serves:** Up to 12

**Price:** \$150 + service charge and tax

\*Orders require 48 Hours lead time

\*Exact Decoration/finishing touches will vary

\*Special Requests/modifications/inscriptions considered on a case by case basis

