

SISLEY BAKERY

(All desserts baked fresh daily in our Sherman Oaks location)

TARTS

Lemon Meringue

□

Sweet buttery tart shell filled with a slightly tart Lemon Curd and topped with thick Meringue browned to a golden color

Fresh Fruit

□

Our tart shell brushed with chocolate then layered with sponge cake drizzled with triple sec followed by a layer of pastry cream topped with fresh Strawberries, Mandarin Oranges & Blueberries (can be topped with the fruit of your choice in season) and glazed with an Apricot glaze

Brown Butter

□

*Sweet buttery tart shell filled with Raspberries, Blackberries & Blueberries. Covered with a brown butter cake-like batter and baked until golden brown. Served with fresh berries topped around the tart and an Apricot Berry glaze.
Ringed with toasted Almonds.*

Strawberry Marscarpone

□

Sweet buttery tart shell filled with a sweet Mascarpone filling and topped with fresh Strawberries, Strawberry glaze and White Chocolate curls.

Banana Fudge Cream

□

Sweet buttery tart shell filled with a thin layer of Fudge sauce, a rich & creamy Custard, chopped Bananas and topped with whipped cream, chopped walnuts and a drizzle of Chocolate

Coconut Cream

□

*Sweet buttery tart shell filled with a rich & creamy Coconut Custard
And topped with whipped Cream and toasted Coconut.*

Coconut Macadamia Nut

□

*Sweet buttery tart shell baked with Coconut and Macadamia Nuts in a
Frangelico laced classic nut filling (like Pecan Pie!) and topped with a
White Chocolate glaze*

Coconut Chocolate Almond

□

*Sweet buttery tart shell filled with Almonds & Coconut baked in a classic
nut filling and topped with a shiny chocolate glaze. Like a big Almond Joy
candy bar!*

Chocolate Pecan

□

*Sweet buttery tart shell filled with Pecans and baked in a classic Pecan nut
filling with a twist. The filling is chocolate*

Chocolate Hazelnut

□

Same as Pecan tart only with Hazelnuts

Caramel Pecan Chocolate Mousse Tart

□

*Buttery tart shell filled with a Caramel Pecan filling and topped with a rich
& creamy Chocolate Mousse, sweetened whipped cream and Dark Chocolate
curls*

White/Dark Chocolate Raspberry Mousse Tart

□

*Buttery tart shell filled with creamy White Chocolate Mousse and topped with
Raspberries and White Chocolate curls*

All tarts, with the exception of nut tarts(9)are cut into 8 pieces

Award Winning

Tiramisu

□

Our award winning Tiramisu has our own Mascarpone filling layered in between Espresso soaked Lady Fingers and topped with grated Semi-Sweet Chocolate

ORIGINAL RECIPE FROM ITALY

White or Dark chocolate dipped Biscotti

□

Biscotti half dipped in white or dark chocolate

Cannoli

□

An almond Florentine Cannoli shell dipped in chocolate and filled with a sweet Ricotta Cheese filling with chocolate chips sprinkled on the end

MORE DELECTABLE SWEETS...

Rice Pudding

□

A version of the classic New York Deli Style Rice Pudding with fresh Vanilla Beans, Cinnamon Sticks and Orange Zest for flavor

Crème Brule

□

Egg, cream, sugar and vanilla mixed together for a creamy, custard-like treat. Topped with caramelized sugar. Can be made with berries, chocolate or hazelnut flavor.

Desserts served heated

Angel Kiss

□

*A Chocolate Chip cookie bar with a scoop of Vanilla Ice Cream
And topped with warm Fudge Sauce and whipped cream*

Tart -tar-tan

□

*An apple tart made with sugar butter and powdered sugar. Served with
vanilla ice cream*

Cookie Selection

□

*White chocolate macadamia nut, Chocolate Crinkle Cookie, Peanut Butter,
Sugarless, Peanut butter chocolate chip and Oatmeal.*

Crumb tart

□

*Any combination of Apples, Blueberries, Blackberries or Raspberries packed
into a buttery tart shell and topped with a sweet butter crumb Streusel
and baked to a golden brown, served with a scoop of vanilla ice cream*

Rustic Pear Tart

□

*Eggs, sugar, almonds,, almond extract, vanilla extract, pears- served
with a scoop of vanilla ice cream*

Cakes

**Our cakes can be ordered round, 1/4 sheet-Feeds about 20 or 1/2
sheet- Feeds about 50. We can also write on the cakes.**

Raspberry Obsession

□

*Rich moist Chocolate Cake filled with creamy Chocolate Mousse and
Raspberries. Glazed in a shiny Chocolate shell and topped with fresh
Raspberries
and Chocolate curls*

Strawberry Obsession

□

Same as above only with Strawberries

Black & White Mousse Cake

□

Rich moist Chocolate Cake filled with creamy dark & white Chocolate Mousse and glazed in a shiny Chocolate shell and topped with White & Dark Chocolate curls

Classic German Chocolate Cake

□

Moist sweet Chocolate Cake layered with a classic Coconut Pecan filling and topped with chopped Pecans, Sweet Flaked Coconut and Rosettes of rich Chocolate Ganache

German White Chocolate Cake

□

A twist on a classic with White Chocolate Butter Cake and a White Chocolate Cream Cheese icing topped with Flaked Coconut, Pecans and White Chocolate Rosettes

Bailey's Milk Chocolate Mousse Cake

□

3 layers of moist Chocolate Cake, 2 layers of Bailey's Milk Chocolate Bavarian Mousse and glazed in a shiny Chocolate shell with a band of Chocolate wrapped around

Chocolate Banana Mousse Cake

□

Moist Butter Cake filled with Chocolate Mousse and sliced Bananas. Topped with more sliced Bananas and whipped cream. Wrapped in a band of Chocolate

White Chocolate Raspberry Mousse Cake

□

Rich white Chocolate Butter Cake filled with creamy white Chocolate Mousse and Raspberries, iced in White Chocolate Mousse and topped with White Chocolate curls, Rosettes and Raspberries
Variation - same as above only with Chocolate Cake instead

Lemon Meringue

□

4 layers of moist Butter Cake soaked with lemon syrup and spread with a thin layer of Lemon curd, iced with a sweet Meringue and browned to a golden color.
(Like a toasted Marshmallow!)

Variation - same as above only with sliced Strawberries in one layer and topped with Strawberries

Strawberry Short Cake

□

Butter Cake layered with sweet Strawberries and Whipped Cream and iced sweetened Whipped Cream and sliced Strawberries

Flourless Mousse Cake

□

A Chocolate Soufflé Cake filled with Chocolate Mousse and topped with Whipped Cream, Rosettes, Strawberries and White & Dark Chocolate curls

Old Fashion Carrot Cake

□

Sweet moist Carrot Cake with Raisins, Pineapple juice, chopped Walnuts and spiced with Cinnamon and Nutmeg. Topped with a traditional Cream Cheese Butter Cream icing

Chocolate “Drop” Cake

□

Old Fashioned Devils Food Cake filled with rich Chocolate Fudge and topped with Chocolate Butter Cream icing. Each square is then topped with a “drop” of Chocolate Butter Cream and Chocolate curls

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CheeseCakes

Creamy cheesecakes with the choice of graham cracker or Oreo cookie crust. Choices are: Mixed Berry, Blueberry, peanut butter, cappuccino, chocolate chip, New York, strawberry, Brownie, Lemon, raspberry, chocolate, caramel pecan, apple, pumpkin, black and white chocolate, white chocolate

All round cakes are cut into 10 pieces