



THE BAKERY

AT

THE TOWNSEND HOTEL

VIENNA YELLOW CHIFFON CAKE LAYER FILLED WITH BAVARIAN CREAM AND FRESH MIXED FRUIT. ICED IN WHITE BUTTERCREAM AND SLIVERED ALMONDS ON THE SIDES. WHOLE FRESH FRUIT ON TOP GLAZED WITH APRICOT.

TRI CHOCOLATE CHIFFON CAKE LAYERS FILLED WITH WHITE AND DARK CHOCOLATE MOUSSE. ICED IN WHITE BUTTERCREAM AND GARNISHED WITH WHITE AND DARK CHOCOLATE CURLS OUTSIDE.

STRAWBERRY BAVARIAN YELLOW CHIFFON CAKE LAYERS FILLED WITH BAVARIAN CREAM AND SLICED FRESH STRAWBERRIES. ICED IN WHITE BUTTERCREAM AND GARNISHED WITH WHITE CHOCOLATE CURLS AND WHOLE FRESH STRAWBERRIES ON TOP.

CHOCOLATE MOUSSE CHOCOLATE CHIFFON CAKE LAYERS FILLED WITH DARK CHOCOLATE MOUSSE. ICED IN DARK CHOCOLATE BUTTERCREAM AND GARNISHED WITH DARK CHOCOLATE CURLS.

LEMON RASPBERRY YELLOW CHIFFON CAKE LAYERS FILLED WITH A LAYER OF LEMON CURD AND A LAYER OF RASPBERRY MOUSSE. ICED IN WHITE BUTTERCREAM AND GARNISHED WITH CANDIED LEMON SLICES AND FRESH RASPBERRIES.

RASPBERRY GATEAU CHOCOLATE CHIFFON CAKE LAYER FILLED WITH A LAYER OF RASPBERRY MOUSSE AND A LAYER OF CHOCOLATE MOUSSE. Poured dark chocolate ganache outside and garnished with chocolate mousse rosettes and fresh raspberries.

CHOCOLATE INDULGENCE CHOCOLATE HI-RATION CAKE LAYERS FILLED WITH DARK CHOCOLATE MOUSSE. ICED IN CHOCOLATE GANACHE AND GARNISHED WITH DIPPED STRAWBERRIES ON TOP.

GERMAN CHOCOLATE CHOCOLATE CHIFFON LAYERS FILLED WITH A PECAN, CARAMEL, AND COCONUT FILLING. ICED IN CHOCOLATE GANACHE WITH PECAN, CARAMEL, AND COCONUT FILLING TOP.

CELEBRATION YELLOW CHIFFON CAKE LAYERS FILLED WITH DARK CHOCOLATE MOUSSE. ICED IN WHITE BUTTERCREAM AND FINISHED WITH CURLED RIBBONS AND CANDY CONFETTI.

CARROT CARROT CHIFFON CAKE LAYERS FILLED WITH CREAM CHEESE FILLING. ICED IN WHITE BUTTERCREAM AND CRUSHED WALNUTS ON THE SIDES. GARNISHED WITH CANDY CARROTS ON TOP.

CHOCOLATE FLOURLESS RICH CHOCOLATE FLOURLESS CAKE LAYERS FILLED WITH DARK CHOCOLATE MOUSSE. Poured ganache outside and garnished with chocolate candy beans on top.

TRIPLE BANANA BANANA FLAVORED CAKE LAYERS FILLED WITH BANANA FLAVORED BAVARIAN CREAM. ICED IN BANANA FLAVORED BUTTERCREAM AND GARNISHED WITH CRUSHED WALNUTS ON THE SIDES. TOPPED WITH BUTTERCREAM ROSETTES AND WALNUT HALVES.

FRESH RASPBERRY WHITE HI-RATIO CAKE LAYERS FILLED WITH WHITE CHOCOLATE MOUSSE AND FRESH RASPBERRIES. ICED IN WHITE BUTTERCREAM WITH COMBED SIDES AND TOPPED WITH FRESH RASPBERRIES.

RASPBERRY ALMOND WHITE HI-RATIO CAKE LAYERS FILLED WITH RASPBERRY MOUSSE. ICED IN DARK CHOCOLATE GANACHE. GARNISHED WITH TOASTED ALMONDS ON THE SIDES AND TOPPED WITH FRESH RASPBERRIES.

TRIPLE BERRY CHOCOLATE HI-RATIO CAKE LAYERS FILLED WITH WHITE AND DARK CHOCOLATE MOUSSE. ICED IN WHITE BUTTERCREAM WITH GANACHE Poured and three types of berries on top.

BUMPY CHOCOLATE HI-RATIO CAKE LAYERS OF WHITE BUTTERCREAM AND BUTTERCREAM BUMPS ON TOP. CHOCOLATE GANACHE Poured over torte.

CHOCOLATE RASPBERRY WHITE HI-RATIO CAKE LAYERS OF RASPBERRY MOUSSE. ICED IN WHITE BUTTERCREAM AND GARNISHED IN DARK CHOCOLATE CURLS ON TOP.

CHOCOLATE STRAWBERRY CHOCOLATE CHIFFON CAKE LAYERS OF CHOCOLATE MOUSSE AND FRESH STRAWBERRIES. ICED IN CHOCOLATE BUTTERCREAM AND GARNISHED WITH DARK CHOCOLATE CURLS ON TOP.

COOKIE CHOCOLATE CHIP COOKIE AND CHOCOLATE MOUSSE LAYERS. ICED IN BASKET WEAVE WHITE BUTTERCREAM.