

Cut to the Chase.....Desserts...

Saffron & Vanilla Bean Panna Cotta, Marmellata di Agrumi, Hibiscus Reduction

"Banana Cream Pie", Crème Brûlée, Caramel Sauce, Roasted Banana Sorbet

"Baked Alaska" Pear & Vanilla, Toasted Coffee Meringue, Ginger Pain d' épices

Valrhona Chocolate Soufflé, Whipped Crème Fraiche, Gianduja Chocolate Ice Cream

Pink Lady Apple & Cheddar Almond Crumble, Toasted Pecans, Chimay Beer Ice Cream

Chocolate Cremeux, Candied Cashews, Torn Raspberries, Yuzu Stracciatella Ice Cream

The Vineyard & The Pasture...

Salty, Sweet....Nicasio Reserve, Moon Flower, Barely Buzzed

Olivares Monastrell Dulce, Jumilla, Spain 2006

Earthy....Bo Peep, Red Cloud, Humboldt Fog

Marenco "La Scrapona" Moscato D'Asti, Piedmont, Italy 2009

Pastry Chef, Nicole Cox