

THE CHEF & I

RUM SOAKED FIG ICE CREAM 8

dried mission figs soaked in dark rum and folded into Tahitian vanilla ice cream

CORN AND BLACKBERRY ICE CREAM 8

roasted sweet corn ice cream with a blackberry swirl

DARK CHOCOLATE SORBET 8

dark amber cocoa powder blended with vanilla infused syrup

POMEGRANATE AND ELDERFLOWER SORBET 8

pomegranate and elderflower liqueur blended with a ginger infused syrup

CHOCOLATE PEANUT BUTTER CREME BRULEE 9

A sweet cream custard of dark chocolate and peanut butter. Torched sugar

ORANGE ALMOND BUTTER CAKE 12

Roasted almond and butter cake with whipped cream, fresh basil, and candied orange peel

BLUE CORNMEAL GRAPEFRUIT CAKE 12

Soft blue cornmeal and grapefruit infused cake with rosemary marinated citrus segments and honeycomb

CHARRED SUMMER FRUIT PANZANELLA 12

lightly toasted pound cake cubes folded with charred summer fruits layered with creme fraiche. Sweet basil coulis and balsamic reduction

DESSERT FLIGHT 20

Chef Liz's dessert tasting of four mini creations