

THE CHEF&I

Dessert Menu Creations

BY CHEF LIZ STRANDRIDGE

\$7

CHOCOLATE ESPRESSO CRÈME BRULEE

A SWEET CREAM CUSTARD STEEPED WITH DARK CHOCOLATE AND ESPRESSO GROUNDS, FINISHED WITH TORCHED VANILLA SUGAR

BROWN SUGAR WALNUT TART

IN A GRAHAM CRACKER CRUST WITH LEMON MASCARPONE AND AN APPLE THYME COMPOTE

OLIVE OIL AND ROSEMARY ICE CREAM

HOUSE MADE ICE CREAM INFUSED WITH VIRGIN OLIVE AND ROSEMARY

ORANGE ALMOND BUTTER CAKE

VANILLA SUGAR, ALMOND AND BUTTER BAKED GOLDEN WITH FARM EGGS, FINISHED WITH SOFT BASIL CREAM, LOCAL HONEY, CANDIED ORANGE PEEL AND TOASTED ALMONDS

CITRUS GINGER SORBET

SIMPLE SYRUP INFUSED WITH FRESH GINGER, AND A TOUCH OF TEQUILA WITH ORANGE, LEMON AND LIME ZESTS

RUM SOAKED FIG ICE CREAM

DRIED MISSION FIGS STEEPED IN TAHITIAN VANILLA BEAN ICE CREAM

CHOCOLATE CHERRY BREAD PUDDING

TEXAS TOAST FOLDED WITH EGGS, CREAM AND VANILLA, BAKED AND SERVED WARM WITH AMARENA CHERRIES, CHOCOLATE SHAVING AND BOURBON CRÈME ANGLAISE

DARK CHOCOLATE SORBET

SIMPLE SYRUP INFUSED WITH IMPORTED COCOA POWDER AND DARK CHOCOLATE

DESSERT FLIGHT \$16

CHEF LIZ'S INSPIRED DESSERT TASTING OF FOUR MINI CREATIONS

SUGGESTED DESSERT COCKTAIL

SWEET CHILD O' MINE \$10

BALLOTIN BOURBON BALL, TN LEGENDS DIRTY CREAM,
TN LEGENDS COFFEE MOONSHINE, CINNAMON

WARRE'S WARRIOR PORT – FINEST RESERVE \$8

LILLET BLANC - \$8

BAGLIO BAIATA ALAGNA VERMOUTH ROSSO - \$8