

L'ESPALIER

Jiho Kim's Dessert Selections

Dark chocolate mint soufflé, cannelé and flax seed ice cream

Barley and tea creamy custard with mango croquant and lime hibiscus; red bean ice cream

White chocolate with curried apple, Madeira sabayon; wild lime coconut sorbet

Financier and espresso curd with brown butter powder; pistachio crunch and chestnut sorbet

Milk chocolate banana pudding and chocolate sorbet; crème anglaise

Earl Grey pear sorbet, caramel crème, Oreo tuile and Poire William baba

Apple tarte Tatin with crème anglaise and vanilla ice cream

Poached chocolate decadence with spiced bread crisp, lime jelly and blood orange fluid gel; milk sorbet

Trio of assorted glacés

Jiho's dessert tasting for two (add 24)

*All desserts may contain nuts.

*Congratulations to Jiho on being a
2009 Rising Star Chef!*