



May 4th & 5th

The Elevated Dessert Bar serves as the Capstone course for baking and pastry students at Cascade Culinary Institute. It's to showcase everything students have learned about modern techniques, production, preparation plating, and service. This allows them to create an enjoyable dining experience in the restaurant through service and hospitality.

Prix Fixe Menu – 20

Choose one per course

APPETIZERS

Gluten Free Options

Charcuterie Plate

Assorted collection of cured meats, select soft and hard cheeses and accoutrements

Mango Curry Shrimp Cups

Crisp wonton cups filled with vibrant mango chutney and spicy curry shrimp salad.

PLATED DESSERT

Roasted Strawberry & Rhubarb Tart

A sweet and tangy summer favorite, layered poached rhubarb, roasted strawberry curd and strawberry gel with basil coconut ice cream, ginger crumble and crème anglaise

Special created and prepared by: Annabella Mesecher

Dairy Free

Blackberry Balsamic Cheesecake

A soft and creamy cheesecake on a bed of bright and refreshing basil shortbread. Paired with fresh blackberries, crisps fried basil leaves, crunchy meringues and a sharp and tangy blackberry balsamic sauce.

Special created and prepared by: Gia Grenier

Vegan

Chocolate Peanut Cheesecake

Creamy vegan peanut butter cheesecake topped with chocolate ganache, dark chocolate sauce with a chocolate crumble, fresh coconut whipped cream and peanut butter chip garnish.

Created by: Rebecca Foote

Vegan

Strawberry Jalapeno Pavlova

Classic meringue dessert showcasing sweet strawberry curd paired with spicy sweet jalapeno relish, coconut chiffon crumble, thyme Chantilly, and coconut rum sorbet.

Gluten Free

Spring Berry Oat Buckle

Warm sautéed fresh Oregon fruit and berries over oat vanilla cake, with crunchy oat crumble and oat based vanilla ice cream.

Dairy Free

COFFEE / CORDIAL

Coffee or Cilantro infused Limoncello

With salted shortbread palate cleanser

All gratuities are designated to the CCI student scholarship fund