



May 18<sup>th</sup> & 19<sup>th</sup>

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

**Gravlax Canape**

House-cured salmon gravlax served on crisp crostini with dill crème fraîche, pickled shallots, and fresh herbs.

*Special created and prepared by: Chad Rohrbach*

**PLATED DESSERT**

**Fresh Raspberry Delight**

Lime coconut shortbread topped with raspberry cream with macadamia nut ice cream, lime coconut sauce and whipped goat cheese. Finished with fresh raspberries, toasted macadamia nuts and raspberry tuile.

*Special created and prepared by: Harmony Wright*

**Tangy Lavender Mousse**

Layers of blackberry-soaked sponge cake, toasted hazelnuts, lemon curd, white chocolate ganache center with creamy lavender mousse with a tart blackberry syrup.

*Special created and prepared by: Brooklyn McKillip*

**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