



# Signature Plated Chef Desserts

A curated selection of sophisticated, hand-crafted desserts for onsite private dinners and upscale celebrations.

---

## Spring Collection

\$20+ per person. Please speak to a catering specialist to create your customized menu.

**Deconstructed Strawberry & Elderflower Shortcake:** Features strawberries macerated in Mountain Town Elderflower Balsamic, served alongside a honey-glazed buttermilk biscuit crumble, whipped mascarpone quenelle, and micro-mint chiffonade.

**Meyer Lemon & Lavender Soufflé:** A light-as-air, bright citrus soufflé infused with culinary lavender, served with a side of warm Pistachio Crème Anglaise and a honey-pistachio tuile.

**Hibiscus & Rhubarb Poached Cheesecake:** A silky Vanilla Bean Cheesecake base topped with tender garden rhubarb slow-poached in a hibiscus-ginger syrup, finished with a toasted macadamia nut soil and edible spring pansies.

**Dark Chocolate Espresso Lava Cake:** Our signature molten-center cake infused with locally roasted espresso and 70% dark chocolate, paired with a Blackberry-Ginger Pinot Noir reduction and a dollop of Cardamom-Infused Crème Fraîche.

**Spring "Greenhouse" Pavlova (GF):** A crisp, marshmallowy meringue nest filled with Meyer Lemon Curd, fresh spring berries, and a vibrant basil-lime sorbet, finished with a shimmer of Utah Honey.