

425

Bellevue's Bis on Main
Valentine's Day Party Ideas
Take the Kids Sledding

a better

NEW YEAR





EASTSIDE DESSERTS

BY DENISE SAKAKI

PHOTO BY T. BARWICK

XOCOPILI CREMEUX AND BEET CHOCOLATE CAKE at **THE BARKING FROG AT WILLOWS LODGE** Pastry chef Matt Kelley uses Xocopili, a French dark chocolate incorporated with spices like cardamom and basque chili pepper for the base of this decadent dessert. Beet puree in the cake gives it a naturally subtle sweetness that allows the fragrant chocolate to come through. It's served with spicy raspberry macarons, visually stunning pink beet foam and a dash of Chambord gastrique. \$10, dinner is served 5 to 10pm, Monday-Sunday, willowslodge.com, 14580 N.E. 145th St., Woodinville

SALISH S'MORES at **THE SALISH LODGE & SPA** A toasted marshmallow is served with sweet potato ice cream and house-made graham cracker with spiced chocolate. The dessert is finished with a drizzle of chocolate sauce made with Black Butte Porter, a beer from Oregon. Enjoy it with a warm mug of cocoa, infused with the herbal fragrance of fresh sage, plucked straight from the Salish Lodge herb garden. \$10, dinner is served 5 to 9:30pm, Sunday-Thursday, and 5 to 10pm, salishlodge.com, 6501 Railroad Ave. S.E., Snoqualmie

SEA SALT CARAMELS at **THE PURPLE CAFÉ** Full-flavored caramel in a tawny hue, enrobed in chocolate and finished off with a sprinkle of sea salt, these delicacies are a chic finish to a meal. \$5, available to-go in orders of three (\$5) or a dozen (\$18) at all locations; Kirkland and Woodinville locations closed Mondays, thepurplecafe.com, 430 106th Ave. N.E., Bellevue; 323 Park Place Center, Kirkland; 14459 Woodinville-Redmond Road N.E., Woodinville

NUTELLA ZEPPOLE at **CANTINETTA** Putting an extra rich twist on traditional Italian-style doughnuts, Cantinetta's lighter-than-air zeppole are tender dumplings of dough that are fried into pillow-soft spheres, then rolled in ginger sugar and finished with a filling of Nutella, a sweet cocoa and hazelnut spread. \$7, open 5 to 10pm, Sunday-Thursday (closed Monday) and 5 to 11pm and Friday and Saturday, cantinettabellevue.com, 10038 Main St., Bellevue

BLACKHOOK PORTER ICE CREAM FLOAT at **FORECASTERS PUBLIC HOUSE AT REDHOOK BREWERY** A grown-up version of a youthful classic, Redhook Brewery takes two creamy scoops of ice cream infused with Blackhook Porter and floats them in a nitro-pour of the same beer. \$5, fall and winter hours are 11am to 9pm Monday-Thursday, 11am to 10pm Friday and Saturday and 11am to 8pm Sunday, redhook.com, 14300 N.E. 145th St., Woodinville

NAPOLEON at **BELLE PASTRY** An elegant balance of delicacy and richness, the layered Napoleon from Belle Pastry is a picture-perfect, classic French dessert to bring home to someone special. It's composed of flaky, buttery layers of mille-feuille ("thousand-leaf") pastry sheets, alternating between layers of creamy custard, and then is finished with a topping of fondant. \$4.25 per slice, \$22 for 7-inch cake (serves about six), open 6am-8pm, Monday-Friday, 7am to 8pm Saturday and 7am to 7pm Sunday, bellepastry.com, 10246-A Main St., Bellevue

PANNA COTTA WITH PISTACHIO TORRONE AND CARDOON BLOSSOM HONEY at **CAFÉ JUANITA** Café Juanita's velvety panna cotta custard is paired with torrone, traditional Italian nougat dotted with savory pistachios. The cardoon honey lends a complex natural sweetness to the dessert, reflecting a respect for fine ingredients to speak for themselves within a dish and make this sweet finale both memorable and unique. \$9, open 5 to 10pm Tuesday-Saturday (closed Monday) and 5 to 9pm Sunday, cafejuanita.com, 9702 N.E. 120th Place, Kirkland

The 425 magazine feature "Flavor" examines specific food and drink favorites and trends and how they are served differently at restaurants around the Eastside. Do you have a Flavor that you'd like to see featured? E-mail editor@425magazine.com.