



RESTAURANTS + BARS

GQ Eats: Alan Richman's Five Best Desserts of the Year

Alan Richman picks America's 5 most mouthwatering meal-enders

BY ALAN RICHMAN

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Salted Caramel Ice Cream

Bi-Rite Creamery, San Francisco

Those of us who recall the supremacy of Herrell's, Steve's, and Bud's worry that the Golden Age of Ice Cream is over. Bi-Rite, even better than those three, has brought it back.

Bi-Rite Creamery: 3692 18th Street, San Francisco, CA; 415-626-5600; biritecreamery.com





Cannoli with Torrone Semifreddo

Osteria, Philadelphia

The essential Sicilian pastry, upgraded. A crunchy fried cannoli shell stuffed with semifrozen gelato enhanced with honeyed nougat. The new sweetheart of Italian desserts.

Osteria: 1014 Wilshire Boulevard, 640 North Broad Street, Philadelphia, PA; 215-763-0920; www.osteriaphilly.com





Profiteroles

Benoit, New York City

Served for two. Enough for four. And deconstructed—yes, deconstruction has come to the French classics. Cream-filled pastry balls to dip in dark chocolate, with ice cream on the side. You'll swoon.

Benoit: 60 West 55th Street, NY; 646.943.7373; www.benoitny.com



Caramelized Sweetbreads with Vanilla-Bean-Parsnip Custard

Schwa, Chicago

If they weren't meant for dessert, why were they named sweetbreads? Chef Michael Carlson, unruly and irrepressible, does whatever he wants with whatever he wants.

Schwa: 1466 N. Ashland, Chicago, IL; 773-252-1466; schwarestaurant.com



Dragon's Breath Popcorn

The Bazaar, Los Angeles

Desserts are supposed to amuse, and nothing is sillier than cloudy nitrogen gas shooting out your nose. (Maybe milk doing the same, back when you were a kid.) Tasty popcorn, too.

The Bazaar: 465 S La Cienega Blvd, Los Angeles, CA; 310-246-5555; www.thebazaar.com

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