

Client: Grace

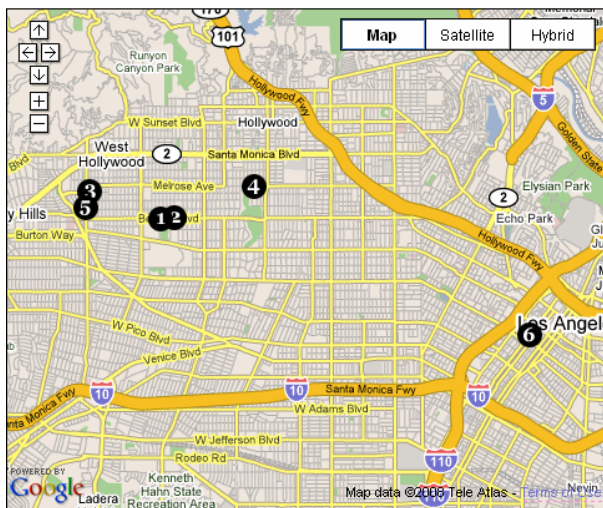
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## Best Dessert Menus in LA



For mysterious reasons, many upscale LA restaurants with wonderfully innovative appetizers and entrees drop the ball when it comes to desserts. Instead of an intriguing array of sugary fantasies, the potential gorgier is faced, yet again, with the tired trio of apple tart, flourless chocolate torte, and creme brulee. With choices like these, you

might as well eat at the Marriott. Fortunately, there are pastry chefs in our midst who avoid this rut. Their dessert menus dazzle both the eye and the taste buds. Here are the most impressive.

**1 Grace**  
7630 BEVERLY BLVD LOS ANGELES, CALIFORNIA 90036

Spearheading the gourmet doughnut movement with their scrumptious Wednesday night Doughnut Shoppe, Grace also has a regular dessert menu that's equally delicious. Listings include sticky toffee pudding with



**2 Hatfield's**  
7458 BEVERLY BLVD LOS ANGELES, CALIFORNIA 90036

The yummy desserts at this tiny, highly acclaimed restaurant on Beverly come with lots of accessories: beignets served with both chocolate fondue and a vanilla-chai milkshake shot, a citrus Napoleon partnering with...



**Grace**  
7630 Beverly Blvd Los Angeles, California 90036



Spearheading the gourmet doughnut movement with their scrumptious Wednesday night Doughnut Shoppe, Grace also has a regular dessert menu that's equally delicious. Listings include sticky toffee pudding with brulee... bananas, apple crepes with ricotta custard and brown butter ice cream, and cinnamon brioche with caramelized oranges. And as is trendy in upscale restaurants right now, the dessert menu changes seasonally. [\[link\]](#)

### 3 Lucques

8474 MELROSE AVENUE WEST HOLLYWOOD,  
CA 90069

These intriguing,  
rustic creations  
seem designed for  
hip Italian  
peasants: acacia  
honey panna cotta  
with blood orange  
granita, date cake with coffee mousse and  
creme legere, pumpkin semifreddo with



### 4 Providence Restaurant

5955 MELROSE AVENUE LOS ANGELES,  
CALIFORNIA 90038

Willy Wonka meets  
the Cordon Bleu.  
This Fantasy  
dessert menu is the  
best of the bunch,  
with offerings like  
frozen strawberry  
capsule with St. Germain liqueur, white  
chocolate lollipops with apricot and saffron,...



### 5 Sona

401 NORTH LA CIENEGA LOS ANGELES,  
CALIFORNIA 90048

Sona has some  
unique desserts,  
mainly due to the  
innovative  
flavorings which  
infuse the basics: a  
caramel-dipped  
apple with vanilla salt, prune ravioli with bitter  
orange soup, praline tart with espresso sugar



### 6 WaterGrill

544 SOUTH GRAND AVENUE 90071

The lengthy dessert  
list reads like a menu  
from a luxury cruise  
liner, only freshly  
updated. Plus, each  
listing is helpfully  
paired with an item  
of booze to enhance the sugar experience  
even further. Selections...

