

SAN DIEGO FOOD FINDS

SAN DIEGO'S BEST RESTAURANTS, MARKETS AND LOCAL CULINARY OFFERINGS

Eat Dessert First

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Why is the latest addition to the burgeoning Little Italy food scene, [iDessert](#), creating a delicious stir around San Diego? Because this futuristic ice-cream shop lets anyone be their own culinary mastermind! Founded by “The Best Pastry Chef of France” and *Food Network* Star, Jean-Philippe Maury, iDessert offers an interactive dining experience unlike any other.

As soon as you walk in you’ll be greeted by friendly staff and interactive iPads that give you the power to be your own chef with a tap of a finger. Their step-by-step, digital menu allows you to choose from 20 crunchy meringue shells encapsulating a bed of one of their luscious cakes and creams, topped with one of their eight gelato or sorbet selections, all-real fruits, crunchy toppings and sauces. Not to mention, all of their ingredients are carefully chosen, natural and optionally gluten free!



Chef and owner, Jean-Phillippe, has not only made his iDessert concept uniquely delicious, but also fun. Their “Vegas Bowl” uses dry-ice to make the dessert come to life with smoke, the meringue shell is meant to be cracked open with a tool on the end of your spoon, and the design features a squeezable tube that allows you to distribute sauce evenly inside the shell. With a creative eye for innovation and visionary taste buds, it’s no wonder Jean-Phillippe won two gold medals in the World Pastry Team Championship and has famous patisseries in both the Aria and Bellagio Hotels in Las Vegas.

Whether your sweet tooth is aching for fruity flavors such as blueberry, raspberry, banana, or strawberry, or out-of-the-box flavors such as cinnamon, coffee, pistachio, and Oreo, iDessert has thousands of possible combinations that will satisfy any craving for something sweet! For more pictures to get your taste-buds watering [click here!](#)