

## Fine Dining Focus: Ocean Prime Philadelphia

This month's Fine Dining Focus takes a trip to Ocean Prime, located on the corner of 15th and Samsom, right here in Philadelphia. I have got to say this first, "WOW". The Culinary team headed up by Executive Chef Jason Shelley sure can plate beautiful and delicious dishes.

As you already know, my emphasis is on dessert (specifically Bassetts Ice Cream), which is an area that Ocean Prime does not fall short on.

I got the chance to sit down with Sous Chef Jenn Grosskruger and try three unique dishes that include Philly's very best ice cream. Each one better than the last. The first one I tried was the Baked Alaska that I have pictured above.



**Baked Alaska with Bassetts French Vanilla, Chocolate, and Strawberry Ice Cream**

For those who do not know, Baked Alaska is a thin layer of cake with ice cream layered up and covered in a meringue which is then torched or flambeed. Those sauces on the plate were made in house, and truly world class.



**Delightful Butter Cake topped with a scoop of Bassetts Vanilla Ice Cream**

Chocolate Mousse Cake. This one was my personal favorite. Bassetts Vanilla is the Yin to the Chocolate Mousse Cake's Yang.

Ocean Prime is a member of the Cameron Mitchel Restaurant Group and has locations all over the United States. Chef Jenn had explained to me that after graduating from culinary school at Le Cordon Bleu she got her start at Ocean Prime in Orlando before coming to Philadelphia. Ocean Prime does a great job promoting from within and investing in its people. Looks like it is paying off.

Be sure to check out Ocean Prime in Philadelphia next time you are looking for a nice night out. Ocean Prime in Baltimore also carries Bassetts Ice Cream. Check out their website for more information. [Ocean Prime Philadelphia](#)

Finally was the Triple



**Triple Chocolate layered Mousse Cake accompanied by a scoop of Bassetts Vanilla Ice Cream.**