

It's hard to deny the appeal of an icy, refreshing treat on a hot summer day. But if a sugar-bomb cup of ice cream doesn't tickle your fancy, consider opting for a scoop of savory sorbet. While this is certainly not uncharted culinary territory, chefs this summer are taking the refreshing bite beyond slightly more expected flavors like basil and instead, offering up options like pickled green tomato, Bloody Mary, and even a delightfully unusual coconut dashi. Interested in a scoop or two? Here, six places to try these creations and two recipes easy enough to make at home:

**Avocado Jalapeño Lime Sorbet and Spicy Cucumber Lime Sorbet at Rendezvous Bistro** In Jackson Hole, Wyoming, Executive Pastry Chef Chad Horton has been experimenting with veggie-centric sorbets to complement gazpacho dishes at Rendezvous Bistro. Avocado jalapeño lime sorbet in a summer corn gazpacho balances spicy and sweet, while spicy cucumber lime sorbet and tomato gazpacho is a match made in heaven. “The cold on cold is a really nice way to enjoy the two elements in the heat of summer,” he says. “Spicy cucumber lime sorbet would also go well in a cocktail—perhaps one with gin, cucumber, and strawberry; or a lime and cucumber margarita.”



Avocado Jalapeño Lime Sorbet and Spicy Cucumber Lime Sorbet at Rendezvous Bistro

Photo: Courtesy of Rendezvous Bistro

