



EYE CANDY

This sweet display is made completely of sugar but is purely eye candy. Using 150 pounds of sugar, Executive Pastry Chef Chris Hanmer hand-crafted the granules into 45 orange and blue disc-like forms that look like pieces of glass art. Hanmer began planning this project in October 2006, completing the sugar display creations in February. "When I lived in Washington, D.C., I often visited the Smithsonian Institute. There I discovered a true appreciation of modern art which became my inspiration for developing these pieces. Because I am a chef, it was the ideal way to combine my two passions—cooking and modern art," says Hanmer. Entitled "An Unexpected Oasis" the suspended sugar sculptures are showcased in two separate wood and glass cases lit to show the intricate details in the hotel's front lobby. The entire project took Chef Hanmer more than 100 hours to craft by hand, using food coloring for the orange and blue hues.

The sugar displays will change every season. The next display will debut soon.

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