

House Made Desserts

TARTA DE SANTIAGO 8

Spanish almond cake; dulce de leche, whipped mocha ganache, crushed Marcona almonds
Chef Jacob's Wine Pairing...Torres "Aqua d'Or" Moscatel 10

GALETTE DE CEREZA 8

Cherry red wine tart; triple vanilla bean ice cream, shaved white chocolate
Suggested Pairing...Grand Marnier 10.25 neat

TARTA DE MANZANA 8

Spiced apple cake; goat cheese icing, salty caramel sauce, candied walnuts
Suggested Pairing...Ramos Pinto "Lagrima" White Port 6

PASTEL DE CHOCOLATE 8

Warm chocolate pudding cake; vanilla ice cream
Suggested Pairing...Ramos Pinto "10 Year" Tawny Port 9

TARTA DE QUESO 8

Pumpkin cheesecake; graham cracker crust, whipped cream, pepita brittle
Pastry Chef Stephanie's Suggested Pairing...Ramos Pinto "20 Year" Tawny Port 14

GRAND DESSERT PLATE 35

All five of the above creations by Pastry Chef Stephanie

HELADOS Y SORBETES 5

A changing selection of ice cream and sorbets; please ask your server

Coffees and Teas

French Press, Espresso, Cappuccino, Latte
Harney & Sons Specialty Tea Sachets



Executive Chef Jacob Hough
Pastry Chef Stephanie Kincaid