

# 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*

## **TORTA DE LAVANDA 8**

Lavender white chocolate chip crumb cake; orange meringue buttercream,  
blood orange coulis  
*Suggested Pairing...Poema Cava, Brut 6.5*

## **HOJALDRE DE CREMA 8**

Peanut butter cream puff; whipped dark chocolate ganache, peanut butter powder  
*Suggested Pairing...Ramos Pinto "Collector's" Ruby Port 7.5*

## **PASTEL DE CHOCOLATE 8**

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

## **TARTA DE QUESO 8**

Brown sugar bourbon cheesecake; graham cracker crust, dark cherry cardamom compote  
*Pastry Chef Stephanie's Wine Pairing...Zaya "Gran Reserva" 12 Year Rum, Neat 8*

## **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

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## **Coffees and Teas**

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



**Executive Chef Jacob Hough**  
**Pastry Chef Stephanie Kincaid**