

# House Made Desserts

## **TARTA DE SANTIAGO 8**

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

## **TRES LECHE 8**

Salted caramel three milks cake; toasted apple chip, whipped cream, caramel sauce  
*Suggested Pairing...Ramos Pinto "Collector's" Ruby Port 7.5*

## **TORTA DE ZANAHORIA 8**

Three layer carrot cake; ginger cream cheese icing, crushed 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**

Maple brown sugar cheesecake; salted caramel sauce, praline crumbles  
*Pastry Chef Shelia's Suggested Pairing...Lillet Blanc Neat 7*

## **GRAND DESSERT PLATE 35**

All five of the above creations by Pastry Chef Shelia.

## **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 Julian Menaged**  
**Pastry Chef Shelia Stewart**