

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 LECHES 8

Spiced three milks cake; whipped cream, cinnamon
Suggested Pairing...Ramos Pinto "10 year" Tawny Port 9

PASTEL DE PERA 8

Pear cobbler, triple vanilla bean ice cream, cranberry coulis
Suggested Pairing...Alvear "Solera 1927" Sherry 12

PASTEL DE CHOCOLATE 8

Warm chocolate pudding cake; vanilla ice cream
Suggested Pairing...Ramos Pinto "Collector's" Ruby Port 7.5

TARTA DE QUESO 8

Blueberry lemon cheesecake, lemon syrup, fresh blueberries
Pastry Chef Shelia's Suggested Pairing...Croft Pink Porto 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

Coffees and Teas

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



Executive Chef Julian Menaged
Pastry Chef Shelia Stewart