

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

CREMA CATALANA 8

Spiced Spanish custard; toasted sugar, red wine poached pear, rosemary sprig
Suggested Pairing...Poema Cava, Brut 6.5

LECHES FRITAS 8

Sweet fried milk croquetas, blood orange coulis, chocolate sauce
Suggested Pairing...Ramos Pinto "Lágrima" White Port 6

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

Turtle cheesecake; chocolate, salty caramel, pecans, Oreo crust
Pastry Chef Stephanie's Wine Pairing...Ramos Pinto "10 Year" Tawny Port 9

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