

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

BUDIN DE PAN 8

Caramel apple bread pudding; vanilla bean ice cream, salty caramel sauce
Suggested Pairing...Poema Cava, Brut 6.5

TORTA DE ZANAHORIA 8

Carrot cake; ginger cream cheese frosting
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

Sweet potato cheesecake; graham cracker crust, whipped cream, toasted cranberry marshmallow
Pastry Chef Stephanie's Wine Pairing...Ramos Pinto "10 Year" Tawny Port 9

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