

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

BIZCOCHO DE LIMÓN 8

Three layer lemon sponge cake; lemon curd filling; cream cheese icing
Suggested Pairing...Ramos Pinto "Collector's" Ruby Port 7.5

TARTA DE PERA 8

Poached pear tart; goat cheese ice cream; red wine reduction
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

Coffees and Teas

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



Executive Chef Julian Menaged
Pastry Chef Shelia Stewart