

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

PASTEL DE PLANTANO Y PINA 8

Pineapple upside down banana cake; mango coulis, toasted coconut, vanilla ice cream
Suggested Pairing...Poema Rosé Cava, Brut 7

TARTA DE MANZANA 8

Spiced apple cake; goat cheese icing, salty caramel sauce, 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

Orange pistachio cheesecake; graham cracker crust, blackberry coulis, crushed pistachios
Pastry Chef Stephanie's Suggested Pairing...Alvear "Solera 1927" Sherry 12

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