

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 butter, vanilla ice cream
Suggested Pairing...Poema Rosé Cava, Brut 7

TARTA DE CACAHUATE Y CHOCOLATE 8

Peanut butter and chocolate cake; peanut butter mousse, dark chocolate cake, Oreo crumbs
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

Triple berry vanilla cheesecake, graham cracker crust, blood orange gelée
Pastry Chef Stephanie's Suggested Pairing...Patxaran, Spanish digestif 9.75

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