

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

TARTA DE CEREZA 8

White chocolate cherry tart; white chocolate mousse,
dark cherry compote, graham cracker crust
Suggested Pairing...Poema Rosé Cava, Brut 7

MIGUELITOS 8

Spanish cream filled pastry; Catalan cream, puff pastry, brandied peaches
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

Pistachio cheesecake; Oreo crust, crushed pistachios, chocolate sauce
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