



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 FRESIA 8

Strawberry short cake roll; whipped lemon mascarpone, strawberry jam, lemon curd, fresh basil

Suggested Pairing...Poema Cava, Brut 6.5

PIÑA CATALANA 8

Fresh pineapple; Spanish custard, caramelized sugar, banana, raspberry coulis

Suggested Wine Pairing...Torres Aqua d'Or Moscatel 10

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

Violet mascarpone cheesecake; Oreo crust, Crème de Violette liquor, chocolate sauce

Pastry Chef Stephanie's Wine Pairing...Michele Chiarlo "Nivole" Moscato d'Asti 7.5

HELADOS Y SORBETES 5

A changing selection of ice cream and sorbets; please ask your server

**Executive Chef Jacob Hough
Pastry Chef Stephanie Kincaid**