

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

TORTA DE DURAZNOS 8

Peach blackberry upside down cake; vanilla ice cream, cinnamon caramel sauce
Suggested Pairing...Poema Cava, Brut 6.5

PASTEL DE LIMA 8

Key lime cream pie; graham cracker crust, toasted coconut, house made graham cracker
Suggested Wine Pairing...Michele Chiarlo "Nivole" Moscato d'Asti 7.5

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

Lemon mascarpone cheesecake; blueberry compote, graham cracker crust, vanilla milk crumb
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

Coffees and Teas

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



Executive Chef Jacob Hough
Pastry Chef Stephanie Kincaid