

# House Made Desserts

## **TARTA DE SANTIAGO 10**

Almond cake; dulce de leche sauce, whipped white chocolate ganache, crushed Marcona almonds  
*Wine Pairing...Michele Chiarlo "Nivole" Moscato d'Asti 7.5*

## **PASTEL DE CHOCOLATE 8**

Flourless chocolate torte, chocolate pudding, vanilla ice cream, chocolate sauce  
*Chef Ken's Pairing...Ramos Pinto "Collector's" Ruby Port 7.5*

## **TARTA DE QUESO 12**

Burnt cheesecake, saffron anglaise, toasted pepitas graham crumb, mango sorbet  
*Suggested Pairing...Ramos Pinto "Lágrima" White Port 7.5*

## **PERA POCHADA 12**

White wine poached pears, warm spice syrup, blackberry coulis, lemon sorbet, oat streusel  
*Chef Kayla's Pairing...Ramos Pinto "10 year" Tawny Port 9.5*

## **GRAND DESSERT PLATE 32**

All four of the above

## **ESTACIONES DE POSTRE**

Seasonal dessert; please ask your server

## **HELADOS Y SORBETES 5**

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

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# Coffees and Teas

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

