



## DESSERTS

A U T U M N 2018

CHOCOLATE MOUSSE W/ BLOOD ORANGE COULIS & CHOCOLATE-PECAN CRUST – 10.00 GF

EGGNOG BREAD PUDDING W/ CRANBERRY COMPOTE & CRÈME CHANTILLY – 10.00

WARM CHOCOLATE UPSIDE-DOWN CAKE  
W/ TOASTED ALMONDS & VANILLA ICE CREAM – 10.00

TAHITIAN VANILLA BEAN CRÈME BRÛLÉE – 10.00 GF

LEMON - COCONUT TART W/ CRÈME CHANTILLY – 10.00

WARM SALTED GRANNY SMITH APPLE CAKE W/ HOUSEMADE CINNAMON ICE CREAM – 10.00

TRIO OF HOUSEMADE SORBETS W/ OLD FASHIONED COOKIES – 8.50

COFFEE BEAN ICE CREAM W/ PIÑON CRISP & "CAJETA" CARAMEL – 10.00

*ADD SCOOP OF HOUSEMADE VANILLA OR COFFEE BEAN ICE CREAM – 5.00*

*ALL OF OUR DESSERTS & ICE CREAMS ARE MADE IN HOUSE!*

**PASTRY CHEF: ROSA LEMUS**

**DESSERT WINES & PREMIUM SPIRITS**

SEE REVERSE SIDE

11/23/2018