



DESSERTS

W I N T E R 2019

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

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

VANILLA CRÈME BRÛLÉE – 10.00 GF

LEMON - COCONUT TART W/ CRÈME CHANTILLY – 10.00

TRIO OF HOUSEMADE SORBETS W/ OLD FASHIONED COOKIES – 8.50

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

CARAMELIZED APPLE TARTE TATIN W/ VANILLA ICE CREAM – 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

1/16/2019