

# DESSERT **SAMPLE** WINTER 2017

SERVED MON – SUN, 11:30A – 2:00P

TUE – SAT, 5:15 – CLOSE

505.984.1788



**PLEASE CALL 505 984 1788 FOR TODAY'S MENU!**

**(SOME ITEMS MAY CHANGE THRU THE SEASON DUE TO AVAILABILITY OF INGREDIENTS)**

WARM SOUR CHERRY CRISP W/ HOUSEMADE VANILLA ICE CREAM – 8.50

TAHITIAN VANILLA BEAN CRÈME BRÛLÉE – 8.50 GF

“AWARD WINNING”

CHOCOLATE MOUSSE W/ BLOOD ORANGE – CARAMELIZED PINEAPPLE GLAZE,  
GRAND MARNIER WHIPPED CREAM & RED CHILE CANDIED PECANS – 10.00  
(GLUTEN FREE)

SALTED CARAMEL UPSIDE DOWN APPLE CAKE W/ CINNAMON ICE CREAM -- 8.50

TRIO OF HOUSEMADE SORBETS  
W/ OLD FASHIONED COOKIES – 8.50

PUMPKIN BREAD PUDDING W/ VANILLA ICE CREAM -- 8.50

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

COFFEE BEAN ICE CREAM W/ PIÑON CRISP  
& “CAJETA” CARAMEL – 8.50

*ADD SCOOP OF HOUSEMADE VANILLA ICE CREAM – 5.00*

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

**EXECUTIVE PASTRY CHEF: MATTHEW FOX**