

## DESSERTS

### Lemon Cheesecake Flambé

pressed lemon zest cheesecake, vanilla bean shortbread, bellissimo limoncello, strawberry-basil reduction. . . . . \$10  
*2018 royal tokaji late harvest, hungary. . . . . \$14*

### Warm Frangipane + Blackberry Tart

almond cream, thyme-marinated blackberries, pate sablee crust, creme fraiche + blackberry ice cream. . . . . \$10  
*la spinetta, moscato d'asti, italy. . . . . \$9*

### Vanilla Bean Crème Brûlée

beck's best egg custard, burnt raw sugar, fresh berries. . . . . \$10  
*espresso martini-vanilla vodka, coffee liqueur, espresso, monsoon chocolate. . . \$14*

### Passion Fruit Lava Cake

brown butter citrus cake, valrhona white chocolate-passion fruit center, toasted coconut milk crumb, coconut milk sorbet. . . . . \$12  
*2019 emotions de la tour blanch sauternes . . . . . \$9*

### Valrhona Manjari Soufflé

dark chocolate soufflé, del bac whiskey crème anglaise, toasted pistachio shortbread (*allow 25 minutes for preparation*) . . . . . \$14  
*2012 rodney strong 'true gentleman's port', sonoma, ca . . . . . \$9*

### House-Made 'Summer Cocktail' Sorbets

piña colada, high noon peach seltzer, louis roederer mimosa sorbets. . . . . \$9  
*high noon peach seltzer . . . . . \$6*

### Cheese Board

collier's white cheddar, buttermilk blue cheese, brie, grapes, nuts, honey . . . \$14  
*rare wine company 'new york malmsey' madeira . . . . . \$11*

### Monsoon Chocolate

'to go or not' kokoa kamili tanzania chocolate bar 50g,  
 77% dark chocolate . . . . . \$10

**Rebecca LeFevre** *Executive Pastry Chef*

**We would like to thank our seasonal purveyors on this dessert menu:**

*pivot produce, presta coffee, whiskey del bac, monsoon chocolate, summit nut company, keepwell vinegar, hayden mills, aravaipa farms, pinnacle farm, covilli brand organics*

