

summer desserts

pistachio cake

strawberry gelée + coconut mousse,
strawberry textures, beaujolais zabagaine,
chocolate pieces, mint moss.....\$10

2016 la spinetta biancospino,
moscato d asti DOCG, Italy.....\$15

chocolate cigar

caramel-hazelnut crémeux, caramelized white
chocolate mousse, jalapeño-chocolate ice cream,
chocolate crumb, 'apple brandy' fluid gel.....\$12

del bac whiskey "smoked" casino barrel.....\$10

dark chocolate soufflé

espresso anglaise, cocoa nib crumble.....\$12

2012 heitz cellar ink grade vineyard port,
napa valley.....\$12

arizona citrus cheesecake

raspberry sorbet, citrus marmalade, basil soil,
citrus sable crumble, raspberry glass.....\$10

2015 royal tokaji late harvest, hungary.....\$11

honey & vanilla bean crème brûlée

almond sponge cake, freeze dried honey,
berries, raw sugar\$10

2011 markus molitor, riesling spatlese,
mosel, germany.....\$7

trio of summer sorbets

lime-basil sorbet, passionfruit-banana sorbet,
coconut sorbet\$9

nv, mumm cuvee napa brut prestige,
sparkling 187ml.....\$12

Gina Skelton Executive Pastry Chef

Roderick LeDesma Chef de Cuisine

We would like to thank our seasonal purveyors on this
summer dessert menu: **pivot produce; dos manos apiaries;**
flying leap vineyards; hamilton distilleries; blue sky organics;
fistiki farms, green valley pecan company.

