

desserts

dulcey chocolate ganache

flexible ganache, sweet potato sponge, ginger-pecan streusel, del bac marshmallow fluff \$10

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

chocolate cigar

caramel-hazelnut crèmeux, 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

pumpkin cheesecake

pumpkin-carrot cremeux, rosemary-pinenut shortbread, salted caramel. \$10

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

honey & vanilla bean crème brûlée

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

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

trio of winter sorbets

goat's cheese-honey sorbet, prickly pear + mezcal, winter meyer lemon-blackberry \$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 winter dessert menu: **black mesa ranch; cheri's desert harvest; mcclendon's select organic farms; pivot produce; dos manos apiaries; flying leap vineyards; hamilton distilleries; blue sky organics; fistiki farms, green valley pecan company**

