

desserts

goat cheese cheesecake

goat cheese cheesecake mousse, orange scented mirror glaze, almond florentine, candied orange peel, honey-sea foam candy \$10
n/v ruffino prosecco, italy.....\$8

chocolate & hazelnut praline torte

valrhona dulcey chocolate mousse, hazelnut cake, valrhona carmelita, hazelnut praline, gianduja, roasted banana sorbet \$10
2012 heitz cellar ink grade port, napa valley.....\$12

py valrhona chocolate dome

valrhona strawberry chocolate, mascarpone mousse, yuzu lemon curd, rhubarb almond cake, strawberry crumb, aronia berry vinegar reduction \$12
2015 round pond 'late harvest' sauvignon blanc, rutherford.....\$16

sweet corn crème brulee

pima 60-day native corn cookie crumble, freeze dried honey. \$10
2016 royal tokaji sweet white wine, hungary.....\$11

dark chocolate soufflé

traditional, del bac whiskey creme anglaise, pecan-cacao nib streusel carajillo, espresso & licor 43 \$10

summer sorbet trio

pistachio sorbet, roasted banana sorbet, prickly pear kombucha sorbet \$9
n/v chandon brut rosé, california.....\$11

cheese board

collier's white cheddar, point reyes blue, house made ricotta, fresh fruit, marcona almonds, honey. \$14
vieille reserve calvados, domaine dupont, france.....\$12

monsoon chocolate 'to go or not'

kokoa kamili tanzania chocolate bar 50g, 77% dark chocolate. \$10

Gina Skelton Executive Pastry Chef

Roderick LeDesma Chef de Cuisine

We would like to thank our seasonal purveyors on this summer dessert menu: **dos manos apiaries, pivot produce, fermented tea company, green valley pecan company, whiskey del bac, monsoon chocolate, summit nut company, keepwell vinegar, san xavier co-op farm, ramona farms**

