

# 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

## valrhona chocolate dome

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

## eggnog crème brûlée

caramelized raw sugar, whiskey del bac classic, ginger-molasses cookie, berries. ....\$10  
*2016 royal tokaji sweet white wine, hungary*.....\$11

## dark chocolate soufflé

traditional, vanilla bean crème anglaise, pecan-cacao nib streusel carajillo, espresso & licor 43 .....\$10

## winter sorbet trio

arizona grapefruit, toasted pistachio, mulled red wine .....\$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

**Roderick LeDesma** Chef de Cuisine

**Daniel Gonzales** Pastry Chef

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

