

desserts

citrus cheese cheesecake

arizona citrus cheesecake mousse, pâté sucrée, raspberry tuile, basil soil, mandarin fluid gel, candied + salted orange peel \$10
ruffino prosecco, italy.....\$8

tropical fruit layer cake

coconut mousse, mango gelée + crèmeux, pistachio-white chocolate ganache, passion fruit fluid gel. \$10
royal tokaji sweet white wine, hungary.....\$11

valrhona chocolate gelato dome

cherry semifreddo, chocolate sponge cake, hazelnut praline, pickled cherries, chiltepin-chocolate gelato. \$12
baileyana vintage port, paso robles.....\$8

vanilla bean crème brûlée

caramelized raw sugar, pine nut-rosemary cookie, berries \$10
mumm napa brut prestige, california.....\$12

dark chocolate soufflé

traditional, vanilla bean-whiskey crème anglaise, pecan-cacao nib streusel. \$12
carajillo, espresso & licor 43.....\$10

summer sorbet trio

prickly pear-margarita, mangonada, toasted coconut. \$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
baumard "clos de papillon" chenin blanc, savennieres.....\$13

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 apiares, pivot produce, green valley pecan company, whiskey del bac, monsoon chocolate, summit nut company, keepwell vinegar, san xavier co-op farm, ramona farms**

