

# desserts

## chocolate hazelnut tart

gianduja ganache, dark chocolate bavarian, hazelnut magic shell + hazelnut meringue .....\$10  
*hazelnut espresso martini*.....\$11

## apple tarte tatin pudding

covilli green apple roulade, bread pudding, whiskey caramel, mesquite crumble, vanilla bean ice cream. . \$10  
*royal tokaji sweet white wine, hungary*.....\$11

## dark chocolate soufflé

valrhona dark chocolate, pecan florentine cookie orange-molasses vinegar caramel ..... \$12  
*baileyana vintage port, paso robles*.....\$8

## basque style cheesecake

burnt cheesecake, cinnamon crèmeux, sweet potato marmalade + tuile, graham cracker-pistachio crumb. .... \$10  
*mumm napa brut prestige, california*.....\$12

## chai spiced crème brûlée

cardamom, ginger, anise, cinnamon, black tea-shortbread cookie ..... \$12  
*carajillo, espresso & licor 43*.....\$10

## fall sorbet trio

sonoran pomegranate & prickly pear, our tepache, green apple ..... \$9  
*n/v chandon brut rosé, california*.....\$11

## cheese board

collier's white cheddar, point reyes blue, house-made ricotta, berries, marcona almonds, native saguaro syrup ..... \$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** Executive 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**

