

spring desserts

cheesecake

raspberry + vanilla cheesecake, lemon
sponge cake, salt preserved lemon consommé \$10

*gutierrez de la vega recóndita armonía tinto
dulce 2013, alicante spain. \$12*

chocolate layer cake

valrhona dark chocolate, buttermilk garum
ganache, fudge buttercream, cocoa nib crumb,
blue cheese gelato. \$10

dark roast martini \$12

crème brûlée

lemongrass custard, blueberry-shochu boba,
linzer cookie. \$10

*sonoma cutrer, winemaker's release,
late harvest 2013, russian river. \$9*

py chocolate lava cake

warm chocolate cake, pistachio croquant, salted
caramel, vanilla bean-mint gelato. \$12

heitz cellars, ink grade port, napa valley, california. \$12

classic soufflé

tahitian vanilla bean, pecan florentine cookie,
coffee anglaise (*allow 25 minutes for preparation*) \$12

bananas caulfield. \$11

house-made sorbet

strawberry-basil, pineapple, tepache,
fresh guava. \$9

*la spinetta "biancospino", moscato d'asti,
2020 piedmont italy. \$11*

cheese board

collier's white cheddar, buttermilk blue cheese,
herbed goat cheese, berries, marcona almonds,
koji fermented honey \$14

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

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: pivot produce, presta coffee, whiskey del bac,
monsoon chocolate, green valley pecan company, summit
nut company, keepwell vinegar, hayden mills, aravaipa farms,
pinnacle farm

