

winter desserts

dulce de leche cheesecake

roasted pineapple, swiss meringue,
turmeric, passion fruit \$10

robert mondavi private selection, riesling 2018. \$8

flying leap almond cake

arizona brandy, orange reduction,
estate olive oil ice cream \$10

late harvest royal tokaji 2017. \$11

maple crème brûlée

arizona apple confit, ginger spiced cookie \$10

ca del re, moscato d'asti \$12

py chocolate lava cake

warm chocolate cake, cacao nib croquant,
salted caramel, horchata ice cream \$12

terra dorra, zinfandel port. \$10

classic soufflé

valrhona manjari chocolate, salted arizona
pecan gelato (*allow 25 minutes for preparation*) \$14

gruet brut rose, sparkling \$12

house-made sorbets

pear-ginger, spiced apple cider
and cranberry-hibiscus tea \$9

chateau roumieu, sauternes 2017. \$11

cheese board

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

fonseca 20 year old tawny port. \$15

monsoon chocolate 'to go or not'

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

Roderick LeDesma Chef de Cuisine

Chris Johnson 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, covilli brand organics

