



**DESSERT
MENU**

◆ FALL 2023 ◆



DESSERTS

Persimmon Cake

- yogurt-green cardamom cake, late harvest pastry cream,
fresh persimmon, monsoon anglaise \$10
2021 la spinetta, moscato d'asti, italy. \$14

From the Hive

- pepita seed sponge cake, pumpkin mousse, honey tuile,
yogurt meringue, arizona honey \$10
2018 royal tokaji late harvest, hungary. \$9

Autumn Crème Brûlée

- fresh vanilla bean, arizona egg custard, apple butter,
sous-vide apple, oatmeal shortbread cookie \$10
2018 royal tokaji late harvest, hungary. \$9

Butterscotch Lava Cake

- warm butterscotch cake, lacey pecan cookie,
coffee-toffee sauce, islay scotch gelato \$12
2019 emotions de la tour blanch sauternes \$9

Chocolate Soufflé

- valhrona manjari, caramelized fresh fig, blue cheese streusel, toasted hazelnut
anglaise (*allow 25 minutes for preparation*). \$14
2012 rodney strong 'true gentleman's port', sonoma, ca \$9

House-Made Sorbets

- citrus-lemongrass, spiced pomegranate, arizona pear sorbet. \$9
2021 la spinetta, moscato d'asti, italy. \$14

Cheese Board

- collier's white cheddar, buttermilk blue cheese, brie, grapes, nuts, honey . . . \$14
rare wine company 'new york malmsey' madeira \$11

Monsoon Chocolate

- 'to go or not' kokoa kamili tanzania chocolate bar 50g,
77% dark chocolate \$10

Rebecca LeFevre *Executive Pastry Chef*

We would like to thank our seasonal purveyors on this 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

