

# desserts

## **chocolate cheesecake candy bar**

crunchy chocolate shell, whipped ganache,  
strawberry sherbet + gel.....10

## **baking 101: pecan pie filling**

do-it-yourself, forbidden black rice  
horchata.....10

## **smoked butterscotch sundae**

vanilla bean ice cream, hot fudge sauce,  
caramel corn, caramelized bananas.....10

## **duck fat doughnuts**

foie gras caramel, chocolate sauce + cacao  
nibs, fluffed tahitian vanilla cream.....10

## **yuzu-lemon tart**

pistachio meringue + namelaka,  
black cherry gel, brandied cherries.....10

## **trio of sorbets**

chef's whim.....8

## **chef's made-to-order soufflé**

dark chocolate, compressed fresh  
raspberry sauce.....10

## **py cheese tasting**

fresh local goat cheese, aged white cheddar,  
caciotta al tartufo, d'affinois 'triple creme'.....12

**Gina Skelton** Executive Pastry Chef

We would like to thank our seasonal purveyors on this  
spring dessert menu: **Fistici Farms, Hayden Mills,  
Queen Creek Olive Mill, Presta Coffee Roasters,  
Green Valley Pecan Co., Dos Manos Apiaries,  
Hamilton Distillers**

