

## POSTRES – DESSERTS

Pair your dessert with one of our sweet dessert wines.  
Our Sommelier's suggestions are in red (priced by the glass).

Pan de Especies- Spiced Bread with Chocolate Ganache and Orange and Fennel Chutney...8.00

Moscatel Emilio...8.00

Soufflé de Chocolate- Chocolate Soufflé Stuffed with Pineapple and Caramel Croûtons...8.50  
Don PX 2004 (Pedro Ximenez)...8.50

Quesada Pasiega- Cantabric Cheesecake with Honey Ice Cream and a Berry Reduction...9.00  
Casta Diva Cosecha Miel (Moscatel)...9.00

Bizcocho de Almendras- Almond Sponge Cake with a Creamy Lemon Mousse, Mixed Nut Crumble and Hazelnuts...9.00  
Vi de Gel 2004 (Gewurtztraminer)...7.00

Biscuit de Cafe Helado- Frozen Coffee Biscuit in a Cocoa Crystal...9.50  
PX La Noria 2003 (Pedro Ximenez)...8.00

Sable de Manzanas- Apple Pie in a Shortbread Crust and Cinnamon Ice Cream...8.25  
Barnard Griffin Port 2007...8.50



Surtido de Quesos~ Assortment of Cheeses with  
Quince Paste and Flavored Crunchy  
Flatbread...12.50  
*Dulce Christina...9.00*

Frutas Frescas~Fresh Fruits with a Strawberry and  
Pineapple Veil...8.00  
*Moscatel Ochoa...9.00*

*Ask your server about our selection of Brandies for  
the perfect finish to your meal.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.”



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