



DESSERTS

\$10

Coconut Tembleque

Ginger and Almond Crumble
Papaya Dulce and Ajonjoli Crisp

Guava Cheesecake

Chocolate Hazelnut Streusel
Vanilla Sauce, Chocolate Wire

Warm Chocolate Chip Bread Pudding

Brown Butter Ice Cream

Coffee and Donuts

Sweet Condensed Milk, Chocolate

Chocolate Mousse ^{GF SF}

Almond Crisp, Fresh Berries, Strawberry Gel

TRIO ICE CREAM / SORBET

Selection of three Ice Cream or Sorbet

ICE CREAM / SORBET

Choice of Chocolate, Vanilla, Caramel / Coconut,
Passion Fruit, Mango, Pineapple,

Rosemary-Raspberry **\$7**

Pastry Chef Anibal Rodríguez

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

GF – Gluten Free SF – Sugar Free



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