

# DESSERTS

**CROQUETA DE CHOCOLATE** Chocolate croquettes, raspberry beet cream 6.99

**SORBETE DE MANZANA** Vegan dessert; green apple sorbet, gingersnap cookie 2.99

**FLAN DE ESPECIAL** Vanilla bean flan, almond streusel, port poached pears, date purée 5.99

**CREMA CATALANA** Baked sugar-glazed muscato custard, dried tropical fruit 6.99

**TARTA DE CHOCOLATE CON TRUFAS** Flourless dark chocolate torte, chocolate ganache, semi-sweet chocolate truffles 7.99

**TARTA DE CHOCOLATE AL WHISKY** Whisky soaked cake, caramel pecan ice cream, brownie, white chocolate mousse 4.99

**EMPANADA DE CHOCOLATE** Chocolate fudge filled pastry, dulce de leche ice cream, brandy caramel, raspberry sauce 7.99

**CHOCOLATE Y FRAMBUESA ASADAS** Chocolate cobbler served hot, topped with raspberries, chocolate mousse 6.99

**HELADOS Y SORBETES** A trio of Palazzolos' handmade sorbets & gelatos, ask for featured flavors 6.99

**TARTA BLANCA CON TRES LECHES** White cake, three milks, toasted coconut, chocolate mousse 7.99

**PASTEL DE QUESO DE CABRA** Pumpkin goat cheese cheesecake, gingersnap crust, candied pistachio, maple syrup 7.99