

# THE Dining Room

*Each dessert has been created with the expertise & passion from our Pastry Supervisor Johanna Coleman.*

## DESSERTS

### Enchanted Floating Island

*California seasonal fruits and consommé, brûléed meringue, gingersnaps..... 14*

*Pairing: Tablas Creek, “Sacreroche” Vin de Paille, Paso Robles, 2016..... 17*

### Goleta Lemon

*Lemon curd, Santa Barbara pistachios, white chocolate, yuzu mousse ..... 14*

*Pairing: Royal Tokaji, 5 Puttonyos, Tokaj, Hungary, 2013.....24*

### Tiramisu

*Espresso sponge cake, mascarpone sabayon, mocha mousse..... 14*

*Pairing: Jordan’s Espresso Martini: Grey Goose, Godiva Dark, Baileys, Kahlua .... 18*

### Cheesecake

*Classic cheesecake, cookie crumble, California seasonal fruit compôte..... 14*

*Pairing: Far Niente “Dolce,” Late Harvest, Napa Valley, 2012 ..... 35*

### Tres Leches Chocolate Tacos

*Dark chocolate shell, tres leches cake, passion fruit curd,*

*tropical fruits and berries..... 14*

*Pairing: Taylor Fladgate, 30 year, Tawny Port.....20*

### Gluten-Free, Vegan Ice Cream Sandwich

*Two gluten-free, vegan soft baked oatmeal cookies and one scoop of*

*Rori’s Artisanal Creamery vegan triple berry ice cream..... 14*

*Pairing: Sunstone, “Umbria,” Tawny Dessert wine, California, NV ..... 10*

### Ice Cream and Sorbet

*Choice of two handcrafted flavors..... 12*

*\*Top Shelf Dessert wines can be found on the back page of the wine list*

*\*FOOD ALLERGY INFORMATION: Some of our foods contain allergens. Please contact us for more information and let us know if you have any allergies or special dietary requirements.*