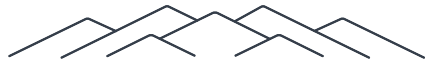


AMATERRA

FOR THE LOVE | OF THE EARTH



Dessert Menu

DESSERT

Flourless Dark Chocolate Layer Cake <i>GF, VEG</i>	\$13
Chocolate mousse, rose cherries, red wine glaze, toasted fennel pollen meringue	
Cast Iron "S'more" a la mode <i>VEG</i>	\$14
Graham cookie, dark & milk chocolate, red wine swirl ice cream, torched fluff	
Basque Style Pumpkin Cheesecake <i>GF, VEG</i>	\$12
Candied autumn squash, cranberry Florentine, pomegranate, chantilly	
House-made Seasonal Ice Cream or Sorbet <i>GF, VEG</i>	\$7
2 scoops served with a house-made chocolate chip cookie	

HYPER-SEASONAL INSPIRATIONS

Mission Fig & Pistachio Tart <i>VEG, GF*</i>	\$13
Cardamom anglaise, basil	
Slice of Seasonal Market Fruit Pie <i>VEG</i>	\$12
House ice cream	
"Purple Cow" <i>VEG, GF</i>	\$10
House vanilla ice cream, grape "juice" of the moment	

DESSERT WINE

Taylor Fladgate Tawny Port '20 yr.'	\$19
Chateau Laribotte Sauternes	\$12
Gonzalez Byass Fino Tres Palmas Sherry	\$17
Six Grapes Reserve Ruby Porto	\$10

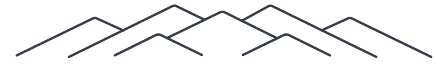
CORDIALS

Amaro Nonino	\$15
Elegant and balanced, with a scent of herbs.	
Amaro CioCiaro	\$15
Citrus and sweet notes with a dry finish.	
Amaro Americano	\$15
Toasted sugar and dark fruit, vanilla bean and Mexican chocolate finish.	
Nonino Grappa Chardonnay	\$25
Vanilla and pastry with subtle hints of chocolate and almonds	

GF = Gluten Free
VEG = Vegetarian
V = Vegan

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