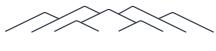
AMATERRA

FOR THE LOVE | OF THE EARTH



Dessert Menu

DESSERT

| Flourless Dark Chocolate Layer Cake GF, VEG Chocolate mousse, wine-poached pear, toasted fennel pollen meringue | \$13 |
|--|--------------------|
| Cast Iron "S'more" a la mode VEC Graham cookie, dark & milk chocolate, red wine swirl ice cream, torched fluff | \$14 |
| Basque-style Pumpkin Cheesecake <i>GF, VEG</i> Candied squash, cranberry Florentine, pomegranate, Chantilly | \$13 |
| Citrus & Apricot Tart GF*, VEG Seasonal citrus, apricot jam, almond frangipane, chocolate sable, citrus anglaise, basil *Prepared with gluten-free wheat flour | \$13 |
| Slice of House-made Seasonally-inspired Pie $\ensuremath{\textit{VEG}}$ | \$12 |
| House-made Seasonal Ice Cream or Sorbet <i>GF, VEG</i> 2 scoops served with a house-made chocolate chip cookie | \$7 |
| 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 Elegant and balanced, with a scent of herbs. | \$15 |
| Amaro CioCiaro Citrus and sweet notes with a dry finish. | \$15 |
| Amaro Americano Toasted sugar and dark fruit, vanilla bean and Mexic chocolate finish. | \$15 :an |
| Nonino Grappa Chardonnay Vanilla and pastry with subtle hints of | \$25 |

chocolate and almonds