

*the*  
**SONORA ROOM**  
*r e s t a u r a n t*

DESSERTS

**Chocolate Heaven**

chocolate in all of its glory | hazelnut \$12  
*suggested pairing: Burrowing Owl Estate Coruja*

**Apple Tarte**

caramel | walnuts | red wine ice cream \$12  
*suggested pairing: Kismet Riesling Ice Wine*

**Chai Crème Brûlée**

pistachio macaron | saffron  
poppy seed / orange zest streusel \$12  
*suggested pairing: Hester Creek Late Harvest Pinot Blanc*

**Ice Cream / Sorbet Selection**

trio of seasonal house churned ice cream and sorbet \$11

**Affogato**

vanilla ice cream | espresso | biscotti  
*suggested pairing: Maple Leaf Maple Liqueur \$8*

**Cheese Selection**

crostini, spiced nuts, seasonal *Sonora Room* preserves  
and pickles \$6 per piece

Pastry Chef

*Katharina Boyo*