

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

DESSERTS

Lemon Quark Cheesecake

lemon curd | lavender-poached plums | vanilla sablé |
honey-pistachio tuile \$12

Apple Rhubarb Crumble

ginger lemon cake | oat streusel |
cardamom ice cream | raspberry curd \$12

Chocolate Charcuterie

milk chocolate-cheese mousse | chocolate pate |
coconut-chocolate salami | chocolate chutney | chocolate crunch \$20
~ pair with the Burrowing Owl Coruja ~

Ice Cream / Sorbet Selection

trio of seasonal house churned ice cream and sorbet \$12

Affogato

vanilla ice cream | espresso | biscotti \$9

Artisan Cheese

crostini | spiced nuts | seasonal *Sonora Room* preserves
and pickling \$8 (1) | add \$6 for each additional

Pastry Chef
Katharina Boyo