

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

DESSERTS

**Lemon Quark Cheesecake**

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

**Apple Rhubarb Verrine**

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*