

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

DESSERTS

**Lemon Quark Cheesecake**

fresh and poached fruit | vanilla sablé  
fruit sorbet | honey-pistachio tuile \$12

**Local Fruit Verrine**

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

**Chocolate Crème Brûlée**

berry crèmeux | house-made “Nutella”  
fresh local berries | cocoa crumble \$12

**Chocolate Charcuterie**

milk chocolate-cheese mousse | chocolate pâté |  
coconut-chocolate salami | chocolate chutney | chocolate crunch \$22  
~ 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*

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