

DESSERT

CALIFORNIA & ITALIAN CHEESES 21

seasonal accompaniments

OJAI OLIVE OIL CAKE 18

candied fennel, olive oil curd, pistachio cream, basil meringue
yogurt-lime sorbet

PIXIE TANGERINE SEMIFREDDO 19

orange coulis, chocolate "soil," micro mint, tangerine sorbet

WHITE CHOCOLATE STRAWBERRY BUDINO 18

polenta shortcake, strawberry hibiscus jus
creme fraiche and mint sorbet

CHOCOLATE SPHERE 19

warm dark cocoa brownie, espresso toffee sauce
white chocolate powder, stracciatella gelato

GIANDUJA CHOCOLATE CRUNCH BAR 18

candied hazelnuts, grand marnier anglaise, cocoa nib crumb
hazelnut gelato

executive pastry chef
JOEL GONZALEZ