

**PACHAMAMA'S
WINTER DESSERT MENU 2012**

VANILLA BEAN RICE PUDDING
BRANDIED DATES, MARCONA ALMOND TRUFFLES,
CANDIED CITRUS DUST \$6

CHOCOLATE STOUT PETIT FOURS
COCOA NIB ANGLAISE,
ESPRESSO CHOCOLATE CONFETTI,
CARAMEL ICE CREAM \$ 6

MOLTEN BROWN SUGAR CAKE WITH CRANBERRIES AND PECANS
ORANGE CRANBERRY SHERBET,
WHITE CHOCOLATE FOAM \$ 6

CARAMELIZED MANGO RUM PIE
KAFFIR LIME ANGLAISE,
COCONUT ICE CREAM \$ 6

FRESH GINGER CAKE
SALTED MOLASSES ICE CREAM,
CARAMEL MASCARPONE, CANDIED APPLE \$ 6

WARM APPLE ALMOND TART
VANILLA BEAN ICE CREAM, FLEUR DE SEL CARAMEL \$ 6

HOMEMADE ICE CREAM OR SORBET
COOKIE OF THE DAY \$ 3

ARTISAN CHEESE SELECTION
TRADITIONAL ACCOMPANIMENTS
1 FOR \$ 5
3 FOR \$ 12

**PASTRY CHEF,
JUAN CARLOS TOVAR-BALLAGH**