



*Each dessert has been created with the expertise & passion from our
Pastry Supervisor **Johanna Coleman**.
Pairings by Sommelier **Jordan DeVille***

DESSERTS

- ENCHANTED FLOATING ISLAND**₍₄₎₍₈₎₍₁₅₎₍₇₎ | Belmond El Encanto's signature dessert
passion fruit vanilla custard, poached meringue,
California wildflower honey, tuile cookie 14
Pairing: *2012 "Dolce" by Far Niente,
Semillon-Sauvignon Blanc, Napa - 35*
- GOLETA LEMON**₍₄₎₍₉₎₍₈₎₍₁₅₎₍₇₎ | lemon curd, Santa Barbara pistachios, white
chocolate, yuzu mousse 14
Pairing: *2013 Royal Tokaji "Aszu 5 Puttonyos,
Furmint, Hungary - 24*
- GATEAU AU CHOCOLAT**₍₄₎₍₈₎₍₁₅₎₍₇₎ | Caraibe chocolate cake, chocolate ganache, whipped
vanilla mascarpone cream 14
Pairing: *2014 Tablas Creek, "Vin de Paille-Sacrerouge"
Red Blend, Paso Robles - 28*
- COCONUT CHIA SEED PUDDING**₍₈₎ | strawberries, peaches, cashews 14
Pairing: *2012 J. Wilkes Late Harvest
Pinot Blanc, Santa Maria Valley - 22*
- ICE CREAM AND SORBET**₍₄₎₍₇₎ | choice of two handcrafted flavors 12

**FOOD ALLERGY INFORMATION: (1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish,
(5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds,
(12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs (15) Suitable for vegetarian*