



Kitchen & Lounge  
*by Richard Sandoval*

## DESSERT

GRILLED TRES LECHES <i>pink guava sorbet</i> <i>mixed berries</i>	12
MANGO LIMON PALETAS <i>coconut tapioca pudding</i>	12
PERUVIAN CHOCOLATE FLAN <i>chocolate soil</i> <i>dark chocolate ice cream</i>	12
CARAMEL CHURROS <i>dulce de leche</i> <i>chocolate sauce</i> <i>mixed berries</i> <i>vanilla bean ice cream</i>	10

EXECUTIVE CHEF JAY B. McCARTHY  
EXECUTIVE SOUS CHEF ALBERTO FIGUEROA

18% service charge will be added to parties of 6 or more.

\*These items are served raw or undercooked, eating raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness.



TOROSNOWMASS