

# ToroToro

## DESSERTS

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a menu by Chef JoseLuis Flores

LA BOMBA for two 25

cream cheese mousse / passionfruit sorbet / chocolate  
cookie crumbs / strawberries & cream & dulce de leche ice  
cream / mixed berries / caramel / vanilla bean cream anglaise

DECONSTRUCTED KEY LIME PIE 9

key lime custard / toasted soft meringue / bananas  
vanilla bean ice cream / blood orange sorbet

COCONUT FLAN ESPUMA 9

tangerine granita / tamarind gelée / candied pistachios  
orange dust

CORTADITO BAR 9

chocolate-coffee mousse / milk chocolate crunch  
hazelnut cake / salted caramel

## DESSERT WINE

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LATE HARVEST CHARDONNAY 8 / 30

bodega norton "cosecha tardia," mendoza, argentina

MUSCAT GRAND CRU 11 / 38

samos, greece

MOSCATO D'ASTI 12 / 54

bera, piedmont, italy

LATE HARVEST RIESLING 13 / 66

cloudy bay, marlborough, new zealand

GRENACHE / CARIGNAN 13 / 67

la tour vielle banyuls rouge, rhone, france

UGNI BLANC / SEIBEL 98

inniskillin, niagara peninsula, canada

## PORT

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FONSECA RUBY PORT 8/gl

TAYLOR FLADGATE 10 YEAR TAWNY PORT 12/gl

DOW'S 20 YEAR TAWNY PORT 20/gl

## MADEIRA

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LEACOCK'S 5 YEAR OLD FULL RICH, madeira 9/gl

BROADBENT MALMSEY 10 YEAR 16/gl

## SHERRY

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CREAM, alvear pedro ximenez, montilla moriles 13/gl

SOLERA 1927, alvear pedro ximenez, montilla moriles 20/gl

## ARTISENAL DIGESTIVES

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don ciccio & figli / locally produced / \$9 each

MANDERINETTO mandarin orange

FINCO D'INDIA prickly pear / FINOCHETTO fennel

FRAGOLA strawberry / MIRTILLO blueberry

LEMONCELLO lemon / IBISCO hibiscus

CONCERTO barley coffee & espresso

## COFFEE / TEA / ESPRESSO

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REGULAR COFFEE 2.75    DECAF COFFEE 2.75

ESPRESSO 3    DECAF ESPRESSO 3    DOUBLE ESPRESSO 5

CAPPUCCINO 5    CAFE LATTE 5

ARTISANAL HOT TEA BY MIGHTY LEAF 2.50

earl grey / organic breakfast / chocolate mint

darjeeling / chamomile citrus / green tea

ginger twist / vanilla bean