

DESSERT

TRES LECHES CAKE | 8.5

Orange Chifon, Dulce de Leche & Toasted Almonds
Suggested Pairing: Poema Cava

APPLE BREAD PUDDING | 9.5

Caramel & Vanilla Gelato
Suggested Pairing: Laribotte Sauterne

BROWNIE SUNDAE | 9.00

Vanilla Gelato & Whipped Cream
Suggested Pairing: Taylor Fladgate 10 Tawny Port

COOKIE OF THE DAY | 2.50

Fresh Baked Cookie

SALTED CARAMEL BROWNIE | 3.95

Pecans

GELATO & SORBET | 4/8

Single Scoop or Trio

KITCHEN SIXER | 7

Thank the kitchen with a round of beers!



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AFTER DINNER

RUBY PORT | Croft Distinction "Reserve," Portugal

4/7

TAWNY PORT | Taylor Fladgate 10 yr, Portugal

5/8

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TAWNY PORT Taylor Fladgate 10 yr, Portugal	5/8
CHARDONNAY Heintz 'Late Harvest', Sonoma, CA	6/10
COFFEE Regular or Decaf	3
HOT TEA Organic China Green	3
HOT TEA Organic Earl Grey	3
HOT TEA Organic Mint	3
HOT TEA Organic Sweet Chamomile	3
HOT TEA Organic English Breakfast	3

PRIVATE EVENTS

Have something to celebrate? Private spaces are available at all five Whisknadle Hospitality restaurants. From intimate dinners at our Chef's Table with your meal prepared by our Executive Chef, Ryan Johnston; to large gatherings, a Whisknadle Hospitality restaurant has got you covered.

Email events@wnlhosp.com for more information.

Thank you for dining at **PREPKITCHEN** La Jolla.