

DESSERT

COCONUT TRES LECHES | 9.50

Lime Curd, Blackberries &
Toasted Macadamia Nut Crumble
Suggested Pairing: Sauternes

WARM CHOCOLATE BUDINO | 9.50

Espresso Gelato & Whipped Cream
Suggested Pairing: Zinfandel Port

PUMPKIN BREAD PUDDING | 10.50

Bourbon Toffee Sauce, Vanilla Gelato & Pepitas
Suggested Pairing: Ruby Port

PK FUDGE BROWNIE | 3.95

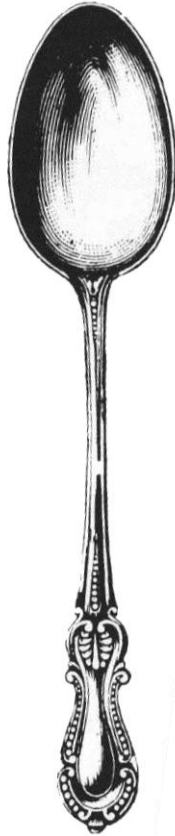
Salted Caramel, Chocolate Fudge & Pecans

LOCALLY MADE GELATO | 4.5/8

Single Scoop or Trio

KITCHEN SIXER | 7

Thank the kitchen with a round of beers!



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Tell us about your
meal on: →



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AFTER DINNER

RUBY PORT Croft Distinction "Reserve," Portugal	4/7
SAUTERNES Chateau Lariboutte, Bordeaux, FR	6/10
ZINFANDEL PORT Terra d'Oro, CA	5/8

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

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.

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