

# SAZÓN

New World Cuisine ✦ Mezcaleria ✦ Tequileria



## DESSERTS AND AFTER DINNER DRINKS

### Dulce Sinfonía

Chef Olea's signature dessert. A masterpiece of flavors and textures.

16

### Helado de Mole Poblano

Chef's famous mole poblano ice cream floated in chocolate and engulfed in a cloud of hickory smoke. Exotic and like nothing you have ever had before.

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### Volcán de Chocolate

For true chocolate lovers! Decadent chocolate cake served with a lava flow of yet more chocolate.

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### Princesa

Fresh berries served in a natilla sauce over layers of crispy pastry. Light and delicious.

14

Americano	3.5
Espresso	3.5
Cappucino	6
Select Teas	3.5

### Carajillo

*Mexico City-style coffee with Chef's own special interpretation.*

Liquor 43, Godiva Chocolate Liqueur,  
Espresso, Foamed Milk

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### Mi Sherry

*This unique sherry, Pedro Jimenez, is crafted in Jerez, Spain.*

*Dark, sultry & unforgettable!*

Bodegas Hidalgo Pedro Jimenez Sherry, Raspberry Syrup, Lemon Juice, La Fogata Anejo Mezcal

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### Paraíso del Chocolate

*A dessert unto itself. Enjoy luscious cream espresso, caramel and chocolate flavored tequila, bacanora and sotol. Muy Rico!*

1921 Tequila Liqueur, Sonora Bacanora Crema,  
Hacienda Chihuahua Sotol

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