

# TENTO

BAR & GRILL AT RANCHO MAÑANA

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House-Made Desserts \$9 Pastry Chef Amanda Crick

Crispy Spring Rolls filled with Fresh Strawberry, Papaya & Cream Cheese, Vanilla-Mint Syrup & Julienned Fruit Salad, \$3 each (min. 3 per order)

**Lemon-Lime Sour  
Cream Meringue Pie**  
Raspberries & Sliced Kiwi,  
Baked in an Almond Crust

Ruby Red Grapefruit Cake,  
Fresh Ginger & Coconut Milk  
Blancmange (pudding), Grapefruit  
Coulis & Brûléed AZ Citrus Supremes

**House-Made Sorbets &  
Bertos Ice Cream,**  
Anise Pizzelle Cookie  
*GFO*

**Warm Buttermilk  
Chocolate Cake**  
Warm Chocolate Ganache  
& Candied Pecan Ice Cream

**Warm Chocolate Flourless Cake,**  
Dark Chocolate Sauce, Raspberry  
Coulis & Vanilla Bean Ice Cream  
*GFO*

White Nougat Semifreddo Stack,  
Roasted Pistachio Wafer Cookies,  
Whole Chilean Cherries in Sauce

**Crème Brûlée**  
Fresh Berries & Sesame  
Honey Lace Cookie  
*GFO*

**Diabetic Friendly:**

Chocolate Amaretto Pots De Crème,  
Candied Almond Yogurt Cream,  
and Raspberry Linzer Cookies

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*GFO* are gluten-free optional desserts. Please let your server know if you wish to order a gluten-free dessert.