

A glorious meal has to end with a glorious dessert. Paloma's desserts will not disappoint. We use the freshest ingredients to present an ever-changing array of sweets to please both the eye and the palate. Our renowned sorbets include several exotic flavors both mild and spicy. All of our desserts are made by the chef's wife, Barbara Cohan-Saavedra, a practicing attorney, jewelry designer and glass beadmaker. (Visit www.barbcohan.com to see her jewelry and beads.)

Examples of some of our recent dessert offerings include:

Layer cakes

*Chocolate-Orange with dark chocolate ganache filling and mocha buttercream
Lemon-Coconut
Amaretto
Banana-Walnut
Mojito*

Pound cakes (served warm)

*Lemon-Blueberry
Coconut with tropical fruit
Toll House chocolate chip
Espresso with toasted hazelnuts and chocolate
Mixed berry
Toasted almond with orange*

Cheesecakes and other desserts

*White chocolate cheesecake with cajeta (Mexican caramel sauce)
Mamey-Cinnamon cheesecake
Pumpkin cheesecake*

Sorbets

Apple-Cinnamon, Banana with Cajeta, Bing Cherry-Amaretto, Bing Cherry-Vanilla, Blackberry Brandy, Blood Orange, Blueberry-Vanilla, Cactus Pear, Chocolate, Chocolate-Coconut, Cilantro, Coconut, Coconut-Lime, Coconut-Melon, Cranberry-Orange, Flor de Jamaica (hibiscus), Key Lime Pie, Kiwi-Vanilla, Lemon-Coconut, Mamey con Coco, Mango, Mango-Ginger, Mojito, Peach, Pithaya, Pomegranate, Raspberry, Strawberry, Sweet Potato Pie, Tangerine, Tequila-Lime, Watermelon

Fiery Sorbets

Mango-Chipotle, Mango-Habanero, Mole con Naranja, Papaya con Chile y Limón, Strawberry-Habanero, Chocolate-Chipotle