



THE WOODS  
CABO

## DESSERT MENU

### DESSERTS

#### SLIGHTLY FROZEN KEY LIME PIE **VT**

*Caramel Biscuit, Italian Meringue, Citrus Powder - \$325*

#### VANILLA CRÈME BRÛLÉE **VT GF**

*Tapioca, Blueberries, Vanilla Bean - \$325*

#### NEW YORK STYLE CHEESECAKE **VT**

*Vanilla Graham, Chocolate - \$325*

#### CARROT CAKE **VT A**

*Spiced Cake, Cream Cheese Icing, Grilled Pineapple - \$325*

### SORBET

#### LIME **VT GF**

*Rosemary from our Herb Garden - \$225*

#### PASSION FRUIT **VT GF**

*Coconut Cream, Kaffir Powder Lime - \$225*

#### CHOCOLATE **VT**

*Cacao Crumble, Almonds - \$225*

#### COCONUT **VT GF**

*Coconut Tuile and Foam - \$225*

### ICE CREAM

#### VANILLA PAPANTLA **VT GF**

*Rice Crispy, Dulce de Leche, Wild Berries - \$250*

#### CHOCOLATE **VT**

*Cacao Nibs, Feuilletine - \$250*

Vegetarian **VT** Gluten Free **GF** Alcohol **A**

Please notify our service colleagues if you have any known food allergies or intolerance.  
There is a Risk in consuming raw or undercooked foods of animal or seafood origin,  
including eggs, and it is a policy of the Restaurant to inform our guests.

To preserve the quality of our fresh products we serve items seasonally based on availability.  
All prices are quoted in Mexican Pesos, and include tax.