

BELCAMPO

SANTA MONICA

DESSERT WINE

FIDDLEHEAD CELLARS

“SWEETIE” // 15

LATE HARVEST SAUVIGNON BLANC,
SANTA YNEZ, CA 2013

YALUMBA BOTRYTIS

VIIGNIER // 12

WRATTONBULLY, AUSTRALIA 2014

CHATEAU PAJZOS TOKAJI // 13

5 PUTTONYOS ASZU, 2009

ALVEAR SOLERA 1927

BY PEDRO XIMENEZ // 14

MONTILLA MORILES, SPAIN

RARE WINE CO. BUAL

SPECIAL RESERVE // 13

MADEIRA, PORTUGAL

DESSERT

BREAD PUDDING

BELIZEAN CHOCOLATE, NUTS, CARAMEL // 12

MATCHA VANILLA CAKE

YUZU-MISO GLAZE, WHIPPED COCONUT
CREAM, CANDIED CITRUS // 12

VANILLA CREME BRULEE

SEASONAL FRUIT, BELIZEAN CHOCOLATE,
LEMON BALM // 10

DARK CHOCOLATE BUDINO

ESPRESSO, SALTED CARAMEL, CHANTILLY
CREAM, HAZELNUT, OLIVE OIL // 12

BELCAMPO SUNDAE

VANILLA ICE CREAM, MAGIC SHELL, CARAMEL
SAUCE, CANDIED BACON, LARD-FRIED
PEANUTS, TOASTED COCONUT,
WHIPPED CREAM, AMARENA CHERRY // 12

Our farms *Our tables*
Your smiles

BELCAMPO.COM

[@belcampomeatco](https://www.instagram.com/belcampomeatco) [f/belcampomeatco](https://www.facebook.com/belcampomeatco)

