



RESTAURANT | BAR

## DESSERTS

SPRING 2026

*all desserts are made in-house*

### Vanilla Panna Cotta | 12

*fresh berries, mixed berry compote gf*

### Anna's World-Famous Cheesecake | 10

*graham cracker, mixed berry coulis*

### Drunken Bread Pudding | 11

*24 hour-soaked brioche, brandy, crème anglaise*

### Chocolate Overload Cake | 12

*six layers of dark moist chocolate cake, sandwiched with silky smooth chocolate filling, piled high with chunks of cake*

### Affogato | 10

*espresso, vanilla bean ice cream, royal cookie*

### Seasonal Sorbet Trio | 11

*chef's choice of three refreshing, house-made seasonal sorbets*

### Royal Cookies | 10

*three 2.5 oz fresh baked cookies with Hawaiian macadamia nuts fresh coconut, and semisweet chocolate  
(please allow 15 mins, baked to order)*

## DESSERT WINE

Chateau Lapinesse Sauternes 2021, France | 11



Juan Escamilla, Chef de Cuisine  
David Montenegro | Yadira Landin, Sous Chef  
Ricardo Gonzalez, Assistant Manager Food & Beverage  
Karent Figueroa CEC, CCA - Executive Chef

