



RESTAURANT | BAR

FALL 2024

DESSERTS

all desserts are made in-house

Warm Butter Cake | 13

vanilla-cream cake, cream cheese filling, seasonal berries

Cowboy Pie | 12

*pecan, oats, coconut, chocolate chip, vanilla bean ice cream
(please allow 15 mins, baked to order)*

Anna's World-Famous Cheesecake | 9

graham cracker, mixed berry coulis

Drunken Bread Pudding | 11

24-hour soaked brioche, brandy, crème anglaise

Affogato | 9

Khalua coffee, Madagascar vanilla, espresso, cowboy cookie

Trio of Sorbet | 9

Anjou pear, Granny Smith Apple, cranberry, glazed pecans

Cowboy Cookies

half dozen 10 full dozen 20
(please allow 15 mins, baked to order)

DESSERT WINE

Chateau Lapinesse Sauternes 2021, France | 11



FERNANDO RODRIGUEZ, CHEF DE CUISINE
Fernando Ramirez, Sous Chef | Yadira Landin, Sous Chef
Thoi Trinh, F&B Director | Adam Ha, F&B Manager
Christian Eggerling (CEC, ACE, CDM, CFPP), Executive Director of Hospitality & Culinary Operations

