



DESSERTS

FALL 2026

all desserts are made in-house

Pecan Crumble | 12

*pecans, butter streusel, vanilla ice cream **gf***

Anna's World-Famous Cheesecake | 10

graham cracker, mixed berry coulis

Drunken Bread Pudding | 11

*24 hour-soaked brioche, brandy, crème anglaise
(please allow 15 mins, baked to order)*

Tiramisu | 11

*coffee-soaked ladyfingers layered with mascarpone mousse
and dusted with cocoa and espresso*

Affogato | 10

*espresso, vanilla bean ice cream, royal cookie
(contains nuts)*

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) contains nuts*



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David Montenegro | Yadira Landin, Sous Chef
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