



DESSERT MENU • 2019

Back when the Californias were one, they were designated as Alta and Baja. Our concept serves the best the area's terroir offers with a modern interpretation that fuses the many cultures that share it. Each dish is created with local ingredients and celebrates the farmers, fishermen, and artisans who bring the best of the Californias to us daily.

CHOCOLATE CAKE 10.

chocolate butter cream | cocoa nibs

FLAN 10.

coconut milk flan | toasted coconut | almond flakes

TRES LECHES 10.

sponge cake soaked in three leches | cinnamon | chantilly cream

OVEN BAKED CHEESECAKE 10.

morita & berries compote | cinnamon whipped cream

PEANUT BUTTER CHOCOLATE PUDDING v 10.

NIEDERFRANK'S ICE CREAM GF 6.

assorted flavors

Our food memories are created by Chef Aaron Obregon, executed by our Culinary Team.

V = Vegan, VEG = Vegetarian, GF = Gluten Free, LC = Low Calorie | Follow us on Instagram @coronadomarriott

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Automatic 18% gratuity is added to parties of eight or more.*

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