

DESSERTS

HAWAIIAN BREAD PUDDING	18
Local Sweet Bread, Pecan Crumble, Koloa Rum Caramel, Tahitian Vanilla Ice Cream	
FLOURLESS CHOCOLATE CAKE GF	18
Tahitian Vanilla Ice Cream, Raspberries, Raspberry Coulis	
SOUFFLE CHEESECAKE	18
Strawberry Compote, Macadamia Nut Crumble, Strawberry Coulis	
WHITE CHOCOLATE PANNA COTTA GF	16
Woodford Reserve Bourbon Cherries, Filthy Black Cherry Syrup	
PASSION FRUIT CRÈME BRÛLÉE	16
Vanilla Chantilly, Red Salt, Mint	
LOCAL SEASONAL SORBET	14

DESSERT COCKTAILS

ULTIMATE ESPRESSO MARTINI	20
Vodka, Kahlúa, Espresso, Simple Syrup, Coffee Beans	
AFFOGATO	20
Add a shot of Frangelico, Amaretto, or Kahlua with Tahitian Vanilla Ice Cream, Espresso	

AFTER DINNER LIBATIONS

CHATEAU GRAVAS SAUTERNES, BORDEAUX, FRANCE	24
Offering aromas of candied fruits with a hint of mango, guava & white flowers. On the palate, it is ample and fleshy, leading into a silky and long finish.	
ROYAL TOKAJI LATE HARVEST	26
Delicate citrus and spicy aromas. Light and refreshing on the palate with hints of white peach and honey. It has an excellent acid balance, a smooth, silky texture and a clean, long, crisp finish.	
DOW'S TAWNY PORT (TEN YEAR OR TWENTY YEAR)	24 OR 38

DIGESTIFS & COGNACS

Please ask your server for our available digestifs and cognacs