

**Tropical Fruit Vacherin**

Pineapple-Mango Sorbet, Meringues, Lilikoi Consommé **12**

**Cappuccino Namelaka**

Whipped Ganache, Chocolate Air, Cardamom Guri Guri **12**

**Yuzu Nougat Mousse**

Honey Lavender Gelee, Olive Oil Madeline **14**

**Humu Chocolate Garden**

Chocolate Stones, Pistachio Moss, Cocoa Gelee **14**

**Surfing Goat Cheesecake**

Coconut Gel, Beet Sponge Cake **12**

**House Made Sorbet and Ice Cream 12**

Haiku Vanilla Ice Cream

Maui Chocolate Ice Cream

Tropical Sorbet

Cardamom Sweetened Condensed Milk

Greek Yogurt Sorbet

Parties of 8 or more are subject to an automatic 18% service charge. Some foods may be raw or under cooked or contain raw or uncooked ingredients. \*Consuming raw or uncooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness

**HUMUHUMU BRU EXCLUSIVE BLEND**

A unique blend of the Maui Mokka variety and other darkly roasted 100% Maui Coffee. Grown in Ka'anapali, roasted in Lahaina, 100% Maui Estate Grown Coffee.

**Freshly Brewed French Press 8 || 11**

**8 oz. Retail 15**

**BOTRYTIS WINES**

**509 Chateau Gravas**, Sauternes, Bordeaux, France 375mL 2010 **58**

**508 Dolce**, Late Harvest, Napa Valley, CA 375mL 2009 **99**

**PORT GLASS**

**White Porto**, Ramos Pinto Fine, Oporto, Portugal **11**

**10yr Tawny Porto**, Ramos Pinto, Oporto, Portugal **15**

**Vintage 1985, Smith Woodhouse**, Oporto, Portugal **22**

**OTHER DESSERT WINES**

**Brachetto**, Banfi, "Rosa Regale" Brachetto d'Acqui, Piedmont, Italy 375mL **10**

**Muscat de Frontignan**, Merryvale, "Antigua", CA 500mL **15**

**Sake, Hanahato**, "Gorgeous Bird" Kijoshu (aged sake), Hiroshima, Japan 500mL **16**