

DESSERT MENU

Tropical Fruit Vacherin

Pineapple-Mango Sorbet, Meringues, Lilikoi Consommé

Cappuccino Namelaka

Whipped Ganache, Chocolate Air, Cardamom Guri Guri

Yuzu Nougat Mousse

Honey Lavender Gelee, Olive Oil Madeline

Humu Chocolate Garden

Chocolate Stones, Pistachio Moss, Cocoa Gelee

Surfing Goat Cheesecake

Coconut Gel, Beet Sponge Cake

House Made Sorbet and Ice Cream

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

COFFEE

AKAMAI COFFEE HUMUHUMU ROAST

This roast has been uniquely developed for Humuhumu and is not offered anywhere else. Roasted and blended to satisfy all coffee drinkers from around the world, introducing them to the rich, smooth complexity of Maui varietals.

Flavor Notes: berries, dark cherry, dark chocolate, caramel, vanilla

Freshly Brewed French Press

8 oz. Retail

AFTER DINNER APERITIFS

BOTRYTIS WINES

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

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

PORT GLASS

White Porto, Ramos Pinto Fine, Oporto, Portugal

10yr Tawny Porto, Ramos Pinto, Oporto, Portugal

Vintage 1985, Smith Woodhouse, Oporto, Portugal

OTHER DESSERT WINES

Brachetto, Banfi, "Rosa Regale" Brachetto d'Acqui, Piedmont, Italy

Donnafugata, "Ben Rye", Sicily