

Tropical Fruit Vacherin

Pineapple-Mango Sorbet, Meringues, Lilikoi Consommé

Sweet Uni

Mango Curd, Whipped Cream, Chocolate Pearls, Dry Raspberries,
Soaked Brioche, Lilikoi Cremeux, Squid Meringue, Pineapple Foam

Forest Mushroom

Beet Red Velvet Cake, Pistachio Cake, Chocolate Crumble,
Chocolate Mousse, Raspberry Coulis, Pistachio Ice Cream

Love Tree

Chocolate Mousse, Green Tea Japanese Cheesecake, Cherry Coulis

Smashed Coconut

Haupia Chocolate Crunch, Coconut Mousse, Kiawe Crust Crumble, Lilikoi Coulis

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.

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