

DESSERT MENU

AND SUGGESTED PAIRINGS

BANANA LUMPIA

Chocolate Crème Anglaise and Lappert's Vanilla Ice Cream \$7.95

Warre's Warrior Port \$6.75

BAKED HAWAIIAN

Lappert's Chocolate and Macadamia Nut Ice Cream
on a Fudge Brownie Crust with Toasted Meringue \$6.95

Ramos Pintos Porto LBV \$10.75

LOCAL LILIKOI CHEESECAKE

Sun Baked Crème Fraîche and Passion Fruit Cheesecake
on a Graham Cracker Crust \$6.95

ICE CREAM SANDWICH

Chocolate Chip Cookie, Caramel Coconut Macadamia Ice Cream
and Lappert's Espresso Hot Fudge for Dipping \$6.95

Dow's 20yr Tawny Port \$12.75

2 SCOOPS OF LAPPERT'S ICE CREAM

Choice of One Flavor:

Vanilla, Chocolate, Macadamia Nut,
Kona Lava Java, Mint Chocolate Chip

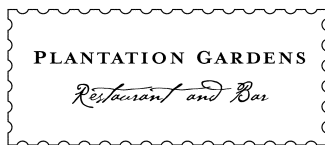
or Caramel Coconut Macadamia Nut Ice Cream \$5.95

2 SCOOPS OF LAPPERT'S SORBET

Choice of One Flavor:

Aunty Lilikoi, Kaffir Lime, Lychee or Mango \$5.95

Seasonal Menu Subject to Change



AFTER DINNER DRINKS

— 8.75 —

ESPRESSO MARTINI

Three Olives Chocolate Vodka, Absolut Vanilla Vodka
Served in a Sugar Rimmed Martini Glass

S'MORE-TINI

Bailey's Irish Cream, Kahlua and Frangelico
Served in a Graham Cracker Crusted Rimmed Martini Glass
Garnished with Mini Marshmallows

SNICKER DOODLE DEE-LIGHT

Captain Morgan Spiced Rum, Kahlua, Tuaca & Ice Cream
Blended with Nutmeg and Cinnamon

KEY LIME PIE

Absolut Vanilla Vodka, Island Fresh Pineapple,
Served in a Pie Crust Rimmed Martini Glass