

PLANTATION GARDENS

Restaurant and Bar

DESSERT MENU

AND SUGGESTED PAIRINGS

BITTERSWEET CHOCOLATE CAKE

Raspberry Coulis and Lappert's Mint Chocolate Chip Ice Cream \$6.95
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
King Estate Vin Glace \$6.00

TROPICAL CRÈME BRÛLÉE SAMPLER

Kaffir Lime, Butterscotch, Passion Fruit,
and Coconut with a Layer of Caramelized Sugar \$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 Carmel 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

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AFTER DINNER COCKTAILS

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 DOO

Caption 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