

DESSERTS 14

CHOCOLATE MOUSSE CRUNCH

grand marnier-raspberry sauce & hazelnut florentine

VANILLA PANNA COTTA & LILIKOI GEELE

coconut espuma, macadamia nut shortbread & basil pearls

KAFFIR LIME CRÈME BRULEE

fresh berries & almond cookie

COCONUT CAKE

white chocolate custard, local apple bananas, salted caramel ice cream

ROASTED PINEAPPLE 'NAPOLEON'

chiboust crème, oven-roasted maui pineapple, puff pastry disks & pistachio

BUTTERMILK MALASADAS

lilikoi butter & milk chocolate sauce

FARMHOUSE CHEESE PLATE *three cheeses* 21 *five cheeses* 35

Beemster, XO (Holland) *gouda, cows milk*

D'Affinois (France) *double cream brie, cows milk*

Point Reyes (California) *blue, cows milk*

Don Juan, Aged (Spain) *manchego, sheeps milk*

Cypress Grove, Truffle Tremor (California) *truffle-infused goats milk*

HANDMADE ICE CREAM AND SORBET

choice of one 5

choice of three 12

Pastry Chef, Tomoko Nohina