

# Desserts

## Liliko'i Panna Cotta

10

Hawaiian Passion Fruit Custard, Fresh Berries, Home-made Shortbread Cookie

 Recommended Pairing- Pacific Rim, Late Harvest Riesling, Columbia Valley WA, By The Glass, 2 oz. Pour, \$11.00

## Chocolate Decadence

13

Milk Chocolate Mousse, Roasted Almonds & Chiffon Cake, Covered in Chocolate Ganache, Served A La Mode

 Recommended Pairing — Fonseca Bin 27 Port, By The Glass, 2 oz. Pour, \$10.00

## Homemade Apple Pie

12

Granny Smith Apples, Hawaiian Brown Sugar, Cinnamon, Caramel Sauce, Served A La Mode

 Recommended Pairing- Moscato d'Oro, Robert Mondavi, By The Glass, 2 oz. Pour, \$12.00

## New York Style Cheesecake

12

Chef's Daily Selection

 Recommended Pairing- Pacific Rim, Late Harvest Riesling, Columbia Valley WA, By The Glass, 2 oz. Pour, \$11.00



## Nick's Creme Brulée

12

Tahitian Vanilla Bean, Garnished with Fresh Seasonal Berries

 Recommended Pairing — Dow's 20yr Tawny Port, By The Glass, 2 oz. Pour, \$20.00

## Ice Cream or Sorbet

8

Chef's Daily Selection Locally Made

## Strawberries Panzini

25

Ulupalakua Ranch Strawberries Flambéed Tableside with Grand Marnier

Served with Hawaiian Brown Sugar, Devonshire Cream & Chocolate Sauce - FOR TWO PERSONS

 Recommended Pairing- Dolce, Semillon-Sauvignon Blanc Blend, Napa CA, By The Glass, 2 oz. Pour, \$25.00



*Please join us at our sister restaurants:*

