



DESSERTS

"THE COCONUT"

Haupia Sorbet in a Chocolate Shell, Tropical Fruits, and Hanaoka Farm Lilikoi Sauce

"ICED MOCHA"

Waialua Chocolate Cremeux, Cowboy Coffee Ice Cream, Coffee Gelee, Condensed Milk Granite

HAWAIIAN CROWN SWEET GOLD PINEAPPLE "SHAVE ICE"

Not Your Ordinary "Shave Ice"...

Vanilla Panna Cotta, Coconut Tapioca, Haupia Sorbet, Pineapple Salad, "Shaved" Pineapple

"HALO HALO"

Haupia Tapioca, Lilikoi "Kanten", Sweet Corn, Azuki Bean, Condensed Milk Granite



WAIALUA CHOCOLATE "CRUNCH BARS"

Milk Chocolate Macadamia Nut Crunch, Bittersweet Chocolate Mousse, Hawaiian Vanilla Ice Cream

"AFFOGATO"

Kona Coffee, Spiced Milk Chocolate Cremeux, Crispy Chocolate Clusters, Hawaiian Vanilla Ice Cream

HOUSEMADE ICE CREAM

Choice of: Vanilla, Chocolate, Chocolate Crunch, Green Tea, Makers Mark Bourbon, Black Sesame

HOUSEMADE SORBET

Hanaoka Farm Lilikoi, Haupia, Waialua Chocolate Macadamia Nut

JORDAN PARK
PASTRY SOUS CHEF

BRANDY

Remy Martin Louis XIII
Tesseron, "Lot 53" XO Perfection
Remy Martin VSOP

YOU'VE BEEN SHANGHAIED

Remy Martin VSOP, Li Hing Mui, Ginger Ale
In the 19th century, U.S clipper ships in the China trade required a great deal of labor to operate. It was a common practice to kidnap sailors while they were at port and overindulging in the bars...when they woke up, they were out at sea and had no way of getting back. This cocktail was created in memory of those who unwillingly set sail for Shanghai. Hence the term "Shanghaiing" or you have been "Shanghaied".

AFTER DINNER SELECTIONS

DOMAINE DE LA TOUR VIEILLE,
BANYULS, FRANCE, 2015

"A TASTE OF THE OLD WORLD"

Domaine De La Tour Vielle, Banyuls, France, 2015
Chateau Roumieu Lacoste, Sauternes, France, 2011
Madeira, "Special Reserve", Rare Wine Co.

ALAN'S LATEST COFFEE CONCOCTION KEONI'S COFFEE

Rusty's Dark Roast Coffee, House Made Falernum,
KoHana Kea and Kokoleka Rum