



e l e g a n t d i n i n g w i t h a s p e c t a c u l a r v i e w

~Desserts~

CRÈME BRULEE

Sugarcane Crusted Heilala Vanilla Custard

9

CHOCOLATE HAZELNUT CAKE

*Chocolate Cake Tower layered with Hazelnut Mousse
set with Salted Caramel, Sweet Milk Foam, and Espresso Gelato*

9

VANILLA PANNA COTTA

*Vanilla Streusel brushed with Huckleberry Compote
accompanied by Blueberry Sorbet*

9

PINEAPPLE CARNIVAL

*Caramelized Pineapple floating in a Bath of Warm Lemon Grass Tea
topped with Coconut Gelato*

9

CHOCOLATE FONDUE

*A play of Warm Chocolate served with
Fresh Seasonal Fruit, Marshmallow, and Banana Bread for dipping
(For Two)*

12 Per Person

ARTISINAL CHEESE

Accompanied with Fig Cake, Toast, and Port Gel
Petite Basque – Sheep’s Milk, Semi-Firm, Creamy, Sweet & Salty
Brillat Savarin – Cow’s Milk, Soft, Triple-Crème, Buttery, Rich
Mimolette – Cow’s Milk, Firm, Sharp & Tangy
Bleu d’Auvergne – Cow’s Milk, Semi-Soft, Grassy, Herbaceous, Spicy
Epoisses – Cow’s Milk, Soft, Strong, Pungent, Creamy

Selection of Three or Five 12/17

Tableside Flaming Dessert

BANANAS FOSTER

(For Two)

12 Per Person

Cognacs

LOUIS XIII	200
HENNESSY VS	12
HENNESSY VSOP	14
HENNESSY XO	24
HENNESSY RICHARD	250
COURVOISSIER VSOP	12
COURVOISSIER XO	22
REMY MARTIN VS	12
REMY MARTIN VSOP	14
REMY MARTIN XO	24
MARTELL VS	12
MARTELL VSOP	14
MARTELL CORDON BLEU	32
HENNESSY PARADIS	75