

Cordials



<i>Remy Martin XO</i>	20
<i>Hennessey XO</i>	20
<i>Courvoisier VSOP</i>	16
<i>Martell VSOP</i>	16
<i>Taylor Fladgate 20 Year Old Tawny Port</i>	15
<i>Jacopo Poli, Uva Viva Grappa</i>	12
<i>Grand Marnier</i>	8
<i>Domaine de Canton Ginger Cognac Liqueur</i>	9
<i>Broadbent 10 Yr. Old Malmsey Madeira</i>	9
<i>Penfold's Tawny Port 5oz.</i>	8
<i>Silk Road Road Raspberry or Yellow Plum Sake</i>	6
<i>Lemoncello, Toschi</i>	8

Coffee Drinks



<i>Godiva Dark or White Chocolate Liqueur</i>	7
<i>Keoki Coffee</i>	7
<i>Irish Coffee</i>	7
<i>Kahlua Coffee</i>	7
<i>Spanish Coffee</i>	7
<i>Bailey's Coffee</i>	7
<i>Amaretto Coffee</i>	7

Desserts



<i>WARM CHOCOLATE LAVA CAKE</i>	10
Chocolate divine cake with warm Chocolate Ganache filling	
<i>APPLE NORMANDY ala mode</i>	10
Fresh sliced Granny Smith Apples in pure Butter Dough topped with a Caramel drizzle	
<i>TIRAMISU</i>	10
Ladyfingers flavor with Coffee liquor and filled with Mascarpone Mousse	
<i>MAUNA KEA DELITE</i>	10
Island made Ice Cream with Coconut-Haupia, Fudge, Macadamia Nut and Dutch Chocolate on a Oreo Cookie Crust	
<i>MOCHA CHINO MUDD PIE</i>	10
Made with 100% Big Island Kona Coffee Ice Cream and Chocolate on a Cooke Crust	
<i>RAINBOW SORBET</i>	10
Triple layer of Mango, Guava and Coconut flavor	
<i>ITALIAN SORBET</i>	10
Choice of Lemon or Lychee flavors	
<i>ITALIAN GELATO</i> *flavors on availability	10
Choice of: White Chocolate Macadamia Nut, Chocolate or Vanilla	
Served with Gaufrettes-Eventails	

*Menu subject to change without notice
Applicable State Tax e³ Gratuity not included*