

## desserts

<b>beachhouse signature “dessert tree”</b>	19
small bites of haupia roll cake, kona coffee baked tiramisu, red velvet cheesecake, miniature cup cake, lady bug chocolate tartlet, macarons, p.o.g. cheesecake	
<b>cabernet macerated berry cobbler</b>	10
blueberries, blackberries, strawberries, cabernet sauvignon, vanilla bean gelato	
<b>chocolate peanut butter crunch bar</b>	10
fresh berries, peanut butter powder	
<b>island-style kona coffee tiramisu</b>	10
kona coffee-macadamia nut tuile, hazelnut butter	
<b>macaron ice cream sandwiches</b>	9
green tea with citrus-lilikoi ice cream raspberry with grand marnier ice cream	
<b>warm dark chocolate fondant cake</b>	10
lavender crème anglaise, raspberry hibiscus	
<b>mango panna cotta</b>	9
kaffir lime, coconut	
<b>french vanilla gelato</b>	6
acai, green tea, or mango sorbet tropical macaroon	
<b>affogato</b>	9
espresso, vanilla gelato	
<b>fresh fruit assortment</b>	11
seasonal selection	

nanako perez-nava  
pastry chef

## dessert wine

2012 chateau roûmieu-lacoste sauternes	20
2008 far niente “late harvest” dolce	25
2012 inniskillin ice wine	30
2011 justin “obtuse”	9
<b>port</b>	
cockburn’s “special reserve”	9
smith woodhouse “lbv” 2001	10
graham’s 10 year tawny	10
graham’s 1980 vintage	30
<b>cognac</b>	
martell cordon bleu	26
remy martin xo	35
hennessy “paradis”	60
remy martin “louis xiii”	1 oz. 150
“one century in a bottle”	1.5 oz. 200
	2 oz. 250
<b>single malt</b>	
macallan 18 year	35
oban 14 year	15
caol ila 12 year	11
<b>sherry, madeira</b>	
solera 1847 oloroso	9
blandy’s “alvada” 5 year madeira	9