

## *Desserts 18*

WHITE CHOCOLATE MANGO CHEESECAKE  
graham cracker crust, mango glaze

COCONUT LEMONGRASS CRÈME BRULÉE  
with tropical fruit compote and berry sauces

TROPICAL FRUIT "TACOS"  
pistachio and almond tuille, white chocolate mousse, tropical fruit salsa

WHITE AND DARK CHOCOLATE TUXEDO CAKE  
white and dark chocolate mousse, caramelized bananas, macadamia nuts

BAKED PAPAYA COCONUT BREAD PUDDING  
with vanilla bean gelato, caramel sauce and crème anglaise

## *After Dinner Drinks*

Eos, 2008 Moscato \$8

Cambria, 2005 Late Harvest Viognier \$7

King Estate, 2007 Vin Glace \$9

Les Clos de Paulilles, 2006 Banyuls \$8

Four Vines, 2005 Zinfandel Port \$9

Smith Woodhouse, Porto Lodge Reserve \$8

Grahams, 2003 Late Vintage Porto \$9

Graham's 20, Tawny Porto \$10

Hennessy, VS Cognac, \$12