



PRIVATE DINING

DESSERT SELECTIONS

Naughty Hula Cheesecake Cheesecake with coconut and kona coffee.	\$5.50
Apple Tart Crisp short pastry topped with glazed apples.	\$5.50
Forest Fruit Cake Pastry filled with Chantilly cream topped with an assortment of berries.	\$6.00
Toscanella Blended pastry and Chantilly cream, candied orange cubes, covered with chocolate ribbon.	\$6.00
Chocolate Soufflé Individual chocolate cake with a rich, molten center served with strawberry coulis.	\$6.00
Homemade sorbet	\$4.00

All banquet menu prices are per person and are subject to a 4.166% state sales tax. A gratuity of 20% will be added to all food and beverage items on the final bill.