

# Five Course Chef's Menu

## **Ahi Tartar**

Served on a taro chip,  
accompanied by mango salsa,  
chili oil drizzle

*Lokelani Brut Rose  
Maui, Hawaii N/V*

## **Grilled Mango & Goat Cheese Salad**

Arugula, macadamia nuts,  
balsamic vinaigrette

*Fiddlehead Sauvignon Blanc  
Happy Canyon, Ca. 2013*

## **Island Catch Of The Day**

Served with sweet potato puree,  
braised baby bok choy, ginger and  
basil coconut cream

*Shelter Spatburgunder, Pinot Noir  
Baden, Germany 2013*

## **Slow Braised Beef Short Rib**

Served with pipikalua risotto,  
sautéed seasonal vegetables

*Ramey 'Claret' Meritage  
Napa Valley, Ca. 2014*

## **Tropical Fruit Sorbet**

Chilled lychee chiso broth in its  
fruit relish

*Dr. Loosen Riesling Eiswein  
Mosel, Germany 2012*

Ninety Five Dollars without wine pairings  
One Hundred Thirty Dollars with wine pairings

*Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase risk of foodborne illness*

*Price does not include tax and tip.  
Parties of 6 or more %18 service charge to apply*

# Dessert

## **Waialua Mocha Coffee Cheesecake \$14**

Creamy Waialua coffee cheesecake in a  
layer of rich chocolate ganache

## **Double Chocolate Soufflé \$14**

With vanilla bean anglaise  
20 min preparation

## **Chocolate Mousse filled Cannoli with Orange Creamsicle \$14**

Milk chocolate mousse filled puff pastry,  
served with a shot of Thomas Kemper  
orange soda and vanilla cream

## **Signature Coconut Crème Brule \$17**

Waialua chocolate and  
Grand Marnier berries

## **Signature Grandmas Apple Pineapple Pie \$20**

With macadamia nut ice cream  
Serves Two ~ 20 min preparation

## **Trio of Local Fruits Sorbet in Macadamia Nut Florentine \$13**

Lychee, liliko'i & Guava

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## Dessert Wines by the glass

<b>Dow's Ruby #1 Port</b> , Portugal	12
<b>Taylor Fladgate 20 year Tawny Port</b> , Portugal	16
<b>Inniskillin Vidal Pearl Ice Wine</b> , Canada	25
<b>Dr. Loosen Riesling Eiswein</b> , Mosel, Germany	28

## Dessert Cocktails

### Chocolate Truffle 15

Stoli vanilla vodka, Godiva white chocolate liquor, Godiva dark chocolate liquor, chocolate swirl

### Haupia Pie 15

Malibu rum, Stoli vanilla vodka, cream, pineapple juice, cream of coconut, graham cracker rim

### Espresso Martini 15

Espresso, Van Gogh espresso vodka, Kahlua, butterscotch schnapps, cream

### Turtle Bay Café 15

A Turtle Bay Resort must have!  
The perfect way to cap off  
your dinner.

Waiialua Coffee, Koloa Coconut Rum,  
Godiva Dark Chocolate, Kahlua,  
Bailey's vanilla-cinnamon,  
house made whipped cream,  
toasted coconut

Blank will be cut and  
discarded

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