

Drinks and Wine paired with Hawaiian Preserves and Marmalades from Steve's (and Corinne's) Akaka Falls Farm, on the East Coast of the Big Island, and some cheeses

- 1) **Rum/Lemon/Lime Punch with fresh berries** -
Strawberry Rum Preserves (made w/ Kirk and Sweeney 23 year old Dominican Rum)

- 2) **Pineapple, Ginger Beer and Rum** -
Passionfruit Pineapple Rum (made w/ Kirk and Sweeney 23 year old Dominican Rum)
***Hawaiian Dark Chocolate**

- 3) **Buttery Chardonnay** -
Blueberry Canadian Maple Whisky (made w/ Cabin Fever maple flavored Whisky)
***with roasted vegetables** (balsamic wash), aged Gouda, French Basque, Vegan **cheeses**
and crackers

- 4) **Cabernet Sauvignon** -
Blood Orange Rose Petal Cabernet Sauvignon (made w/ Shafer One Point Five Cabernet Sauvignon 2015)
***with with Sharon's challah** and German Triple Cream **Brie** with wild mushrooms.

- 5) **sipping Laphroig, Single Malt with a splash of water** -
Blackberry Irish Whisky (made w/ Bushmill 16 year old, Single Malt aged in 3 barrels, bourbon, port, and sherry)
***More challah** and a cheese, Italian **Truffle Cheese**
Hawaiian Bourbon Chocolate

- 6) ***Sharon's Halva Ice Cream and Strawberry Sorbet**