

## FROM THE PASTRY KITCHEN

Gateau Concorde au Chocolat  
*Dow's Trademark, Finest Reserve Porto*

Grand Marnier Semi-Freddo with Kishu Tangerines, Caracara Oranges  
and Blood Orange Caramel  
*La Toque Fortified and Infused Botrytis Wine*

Caramelized Apple Croustillant with Speculoos Ice Cream  
*Chambers Rutherglen Muscat, Victoria, Australia*

Pumpkin Spiced Doughnuts with Wild Turkey Caramel, Pepita Brittle  
and Roasted Cinnamon Stick Ice Cream  
*Broadbent Madeira "Boal" 10 year*

Dark Chocolate Crème Brûlée with Salted Caramel Ice Cream,  
Hazelnut Dacquoise and Praline  
*2014 La Cave de l'Abbé Rous, "Cornet & Cie", Banyuls*

Chef's Selection of Fine Ripe Cheese with Walnut Currant Toast  
*Sommelier Selection*

Pastry Chef – Hayes Pickett