

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

Triple Baked Buttercrunch Cake
with Strawberry Crème Fraîche Ice Cream and Silverado Trail Strawberries
2015 Rosa Regale, Brachetto d'Acqui

Dark Chocolate Crème Brûlée with Salted Caramel Ice Cream,
Hazelnut Dacquoise and Praline
2015 La Cave de l'Abbé Rous, "Cornet & Cie", Banyuls

One Selection of Fine Ripe Cheese
Additional cheeses \$14 each

Pastry Chef – Hayes Pickett