

FROM THE PASTRY KITCHEN

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

Cannoli with Hot Buttered Mission Figs,
Whipped Mascarpone and Gosling's Black Seal Rum
2015 Vivier "Sexton"

Caramelized Apple Croustillant with Speculoos Ice Cream
2015 Domaine Cauhapé, "Symphonie de Novembre", Jurançon

Pumpkin Spiced Donuts with Salted Caramel Ice Cream,
Wild Turkey Caramel and Candied Pecans
Campbells, Rutherglen Muscat, Victoria

Roasted Bosc Pear, Buckwheat Granola, Chai Ice Cream
2013 Patricius, 5 Puttonyos, Tokaji Aszú

One Selection of Fine Ripe Cheese
Additional cheeses \$15 each

Pastry Chef – Hayes Pickett