

FROM THE PASTRY KITCHEN

Gateau Concorde au Chocolat
2013 Ramos Pinto, Late Bottled Vintage Porto

Caramelized Pineapple Baked Alaska with Lime, Coconut
and Gosling's Black Seal Rum
2016 "Katinka", Noble Late Harvest, Tokaj, Patricius

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
2011 Pajzos, 5 Puttonyos, Tokaji Aszú

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

Pastry Chef – Hayes Pickett