

FROM THE PASTRY KITCHEN

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

Banana Rum Cake with Caramelia Mousse,
Pecan Palm Sugar Ice Cream and Blackberry Légerè
2005 Castelnau de Suduiraut, Sauternes

Raspberry-Rhubarb Tart with Toasted Anise Seed Ice Cream
2015 Sexton "Vivier" California

Warm Carrot Cake with Mango Cream Cheese Mousse and Ginger Ice Cream
2012 Clarendelle, Amberwine, Clarence Dillon, Monbazillac

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