

## FROM THE PASTRY KITCHEN

Chocolate Concorde v3.1

*2013 Ramos Pinto, Late Bottled Vintage Porto*

Bera Ranch Faye Elberta Peach Pavé

Graham Cracker Crust, Lemon Verbena Légère and Peach Sorbet

*2014 Tokaji Aszu 5 Puttonyos, Patricius*

Spanish Fig Cake with Spiced Yogurt Crema, Fig Brulee

and Orange-Ceylon Ice Cream

*Campbells, Rutherglen Muscat, Victoria, Australia*

Royal Blenheim Apricot "Pirouette"

with Almond Butter Caramel and Sauternes Ice Cream

*2008 Riesling, Late Harvest, Cloudy Bay, Marlborough, New Zealand*

Local Strawberry Mousse, Basil Gelée and Crème Fraiche Balsamic Sherbet

*2017 Rosa Regale, Brachetto d'Acqui*

One Selection of Fine Ripe Cheese

Additional cheeses \$15 each