



## 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*

“Black Forest Cake” with Guanaja Chocolate, Local Cherries and Tarragon Ice Cream  
*2015 La Cave de L’Abbe Rous, Cornet & Cie, Banyuls*

Royal Blenheim Apricot “Pirouette”  
with Almond Butter Caramel and Sauternes Ice Cream  
*2008 Riesling, Late Harvest, Cloudy Bay, Marlborough, New Zealand*

Local Strawberries, Shortbread and Crème Fraîche Sherbet  
*2017 Rosa Regale, Brachetto d’Acqui*

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