



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