



# ENCORES

## ARTISANAL CHEESE TOUR

A rotating selection of artisan cheeses from near and far,  
*ask your server for details*

16

## SALTED CANDY BAR

Milk Chocolate Ganache . Salted Pretzel Croquant  
Black Fudge Sauce . Almond Nougat  
Fudge Cake

10

**PAIRING:** Cossart Gordon 10 Year Bual  
Madeira, Portugal (750 mL) 16/100

## PUMPKIN CHEESECAKE

Spice Graham Cracker Crust . Cranberry Gastrique  
Pepita "Glass" . Fresh Mint

10

**PAIRING:** Kracher Beerenauslese 2012,  
Welschriesling/Chardonnay, Neusiedlersee, Austria 12/65

## CINNAMON TOAST SUNDAE *Gf*

Cinnamon Ice Cream . Butterscotch Sauce  
Caramel Corn . Chocolate Shell

10

**PAIRING:** Paul-Marie & Fils Pineau des Charantes  
Colombard/Ugni Blanc/Folle Blanche, Cognac, France (750 mL) 16/96

## APPLESAUCE CAKE WITH CARAMEL

Poached Apples . Pastry Cream  
Crispy Oatmeal Crumble  
Meringue Drops

10

**Pairing:** Jorge Ordonez Malaga Victoria 2014  
Muscat d'Alexandria, Malaga, Spain (375 mL) 9/48

## ASSORTED PETIT FOURS *(including 2 of each)*

Raspberry Chocolate Sacher Torte  
Hazelnut Macaroons  
Chocolate Caramel Tart with Roasted Bananas

10

**PAIRING:** Bodegas Toro Albala 1985  
Pedro Ximenez 'Solera Don PX', Montilla-Moriles, Spain (375 mL) 18/75

## GELATO & SORBET

*Ask your server for daily selections*

7

**Pastry Chef: Chon Reynoso**  
Fall 2016



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