

DESSERT MENU

PLATED DESSERTS

PHYLLO WRAPPED BROWNIE

Chocolate Ganache, Hazelnuts, Raspberry Sorbet, Creme Anglaise, Raspberry Coulis, Whipped Cream, Hazelnut Florentine

\$9

ROASTED PEACH PIE

Puff Pastry Crust, Granola Streusel, Dreamsicle Ice Cream, Whipped Cream, Ginger Peach Coulis

\$8

PB&J TART

Dark Chocolate Cookie Crust, Bananas Foster Compote, Peanut Butter Mousse, Peanut Brittle, Bing Cherry Liquid Gel

\$8

STRAWBERRY SHORTBREAD

White Chocolate Semifreddo, Strawberry Basil Compote, Sabayon, Brown Butter Shortbread, Lemon Curd, Meringue Chips, Strawberry Powder

\$9

LAVENDER CREME BRULEE TART

Summer Berries, Chantilly Cream, Toasted Angel Food Cake

\$8

AFTER DINNER DRINKS

DESSERT WINE, PORT & SHERRY

Michele Chiarlo Nivole Moscato
D' Asti | 8

Cockburn's 20 year Old Tawney
Porto | 11

Fonseca Bin No. 27 Porto | 6

Terra d'Oro Zinfandel Port | 7

Harveys Bristol Cream | 8

Williams & Humbert Dry Sack
Medium Sherry | 7

DESSERT COCKTAILS

Juan Valdez
Ketel One Vodka, Creme De
Cocoa, Espresso, Cream | 10

Espresso Martini
Cold Brewed Espresso, 360
Vanilla Vodka, Creme De Cocoa,
Tia Maria, Espresso Beans | 11

The Grand Street Cappuccino
Baileys Irish Cream, Godiva
Dark Chocolate, Kahlua,
Frangelico, Grand Marnier | 9

COFFEE & SPECIALTIES

Parisi Italian Roast | 2.50

Parisi Guatemalan Decaf | 2.50

Parisi Espresso | 2.75

Cappuccino | 4.50

Hazelnut, Vanilla, Caramel Upon Request

Latte | 3.50

Macchiato | 3.00

Caffe Mocha | 4.50

Espresso Shot | 3.00



GRAND STREET

