

DESSERT MENU

PLATED DESSERTS

PHYLLO WRAPPED BROWNIE

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

\$9

APPLE PIE

Caramelized Cinnamon Apples, Warm Puff Pastry Crust, Cinnamon Ice Cream, Caramel Sauce, Creme Anglaise

\$7

CARROT CAKE

Vanilla Cream Cheese Icing, Candied Carrot, Coconut Sorbet, Caramel Sauce, Toasted Coconut

\$8

VANILLA CREME BRULEE

Port Wine Berry Sauce, Lemon Olive Oil Cake, Fresh Berries

\$8

WHITE CHOCOLATE CHEESECAKE

Strawberry Gelee, Strawberry Balsamic Compote, Basil Powder

\$8

SMALL BITE SWEETS

AFFOGATO

Vanilla Ice Cream with Amaretto Biscotti and a Shot of Espresso

\$5

ICE CREAM

One Scoop | \$2
Add Chocolate Sauce | \$1

AFTER DINNER DRINKS

DESSERT WINE, PORT & SHERRY

Michele Chiarlo
Nivole Moscato d'Asti | 8

Cockburn's 20 year Old Tawny
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 | 10
Ketel One Vodka, Creme De Cocoa, Espresso, Cream

Strange Brew | 11
Cold Brewed Espresso, Basil Hayden Dark Rye, Cardamaro, Tia Maria, Simple Syrup, Orange Bitters

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

COFFEE & SPECIALTIES

Parisi Italian Roast | 3

Parisi Guatemalan Decaf | 3

Parisi Espresso | 3

Cappuccino | 4.50

Latte | 4

Macchiato | 4

Caffe Mocha | 4.50

Hazelnut | Vanilla | Caramel
Available Upon Request



GRAND STREET