

# DESSERT MENU

## PLATED DESSERTS

### PHYLLO WRAPPED BROWNIE

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

\$9

### RHUBARB PIE

Fresh Strawberry Puree, Basil Syrup, Macerated Strawberries, Vanilla Ice Cream

\$7

### CHOCOLATE FUDGE CAKE

Dark Chocolate Glazed Cake, Milk Chocolate Crunch Bar, Toasted Meringue, Pecan Sherry Caramel, Vanilla Ice Cream

\$8

### LEMON POPPYSEED CHEESECAKE

Lemon Gelee, Lemon Curd, Fresh Blueberries, Blueberry Ice Cream

\$8

### KEY LIME PAVLOVA

Key Lime Mousse, Toasted Meringue, Candied Lime, Passion Fruit Pearls, Raspberry Sorbet

\$8

## SMALL BITE SWEETS

### AFFOGATTO

Vanilla Ice Cream with Amaretto Biscotti and 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** | 3.00

**Parisi Guatemalan Decaf** | 3

**Parisi Espresso** | 3

**Cappuccino** | 4.50

**Latte** | 4

**Macchiato** | 4

**Caffe Mocha** | 4.50

Hazelnut | Vanilla | Caramel  
*Available Upon Request*

