

# 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 20year 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

