

DESSERT MENU

PLATED DESSERTS

PHYLLO WRAPPED BROWNIE

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

\$9

CARAMEL APPLE PIE

Cinnamon Almond Tuile Cookie, Whipped cream, Caramel, Cinnamon Ice Cream

\$8

GRAPEFRUIT PISTACHIO TART

Pistachio Tart Shell, Grapefruit Curd, Chamomile Whipped Cream, Pistachio Granola, Fresh Grapefruit

\$8

ORANGE CHOCOLATE CREME BRULEE

Amaretto Biscotti, Candied Orange Peel

\$7

LAVENDER CREME BRULEE TART

Rosemary Red Wine Poached Pears, Whipped White Chocolate, Brandy Snapped Tuile, Red Wine Syrup

\$8

SMALL BITE SWEETS

AFFOGATTO

Choice of Vanilla or Cinnamon Ice Cream with Amaretto Biscotti and Shot of Espresso

\$5

HOUSE MADE COOKIES OF THE DAY

\$1

SCOOP OF ICE CREAM

\$2, add chocolate sauce \$1

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

