



DESSERTS

***Baked Caramel Butter Pastry** with fresh
banana, GVG cinnamon ice cream and warm caramel sauce 7.50
*Warre's Tawny 1997 Colheit 8.00

White Chocolate Cheesecake with warm caramel sauce 7.50
*Yalumba Antique Tawny, Barossa Valley 6.95

GVG Dessert Sampler White Chocolate Cheesecake, Apple
Crostatata, Frozen Nutty Irishman, Vanilla Bean Crème Brûlée 12.00
*Dessert Flight, Yalumba Antique Tawny, Barossa Valley,
Robert Mondavi, Moscato D'oro, Napa '04,
Sandeman 20 Year Tawny Port,
Blandy's 5 Year Sercial Madeira 12.95

Molten Chocolate Cake with caramel sauce and GVG
vanilla bean ice cream 7.50
*Graham's Ten Year Tawny 7.95

Frozen Nutty Irishman, chocolate cake layered with
Irish cream mousse and crushed English toffee, finished
with crème anglaise and chocolate sauce 6.95
*Sandeman 20 Year Tawny Port 10.00

***Apple Crostatata**, rustic tart filled with Granny Smith and Gala apples,
served with GVG buttermilk ice cream and warm caramel sauce 7.50
*Robert Mondavi, Moscato D'oro, Napa'04 5.75

Rich Chocolate Cake, chocolate cake layered with a
mocha cream filling, iced with ganache and finished
with raspberry, chocolate and crème anglaise sauces 6.95
*Graham's Six Grape Port 5.25

Vanilla Bean Crème Brûlée, chilled vanilla bean custard
with caramelized sugar and raspberry coulis 6.95
*Blandy's 5 Year Sercial Madeira 4.50

GVG Assorted Handcrafted Chocolate Truffles 4.95
*Cockburn LBV '00 5.50

* Indicates Wine Pairing Selections