



DESSERTS

▲ **Greek Custard Pie** *with lavender-honey glaze and GVG vanilla ice cream* 7.95

▲ *Michele Chiarlo "Nivole," Moscato d'Asti* 5.00

Rich Chocolate Cake, *chocolate cake layered with a mocha cream filling, iced with ganache and finished with crème anglaise, raspberry and chocolate sauces* 7.95

▲ *Graham's Six Grape Port* 5.25

Vanilla Bean Crème Brûlée, *chilled vanilla bean custard with caramelized sugar and raspberry coulis* 7.95

▲ *Blandy's 5 Year Sercial Madeira* 4.50

▲ **Amaretto Chocolate Cake** *with tart cherry-amaretto compote and housemade cherry-vanilla ice cream* 7.95

▲ *Meeker "FroZin," Sonoma* 9.00

Chef's Selection of Handcrafted Cheese *Market Price*

Apple Crostata, *rustic tart filled with Granny Smith and Gala apples, served with GVG buttermilk ice cream and caramel sauce* 7.95

▲ *J. Lohr "Late Harvest," Riesling, Monterey* 9.75

Frozen Nutty Irishman, *chocolate cake layered with Irish cream mousse and crushed English toffee, finished with crème anglaise and chocolate sauce* 7.95

▲ *Sandeman 20 Year Tawny* 10.00

Affogato, *GVG vanilla ice cream with a shot of espresso and a chocolate-hazelnut biscotti* 5.95

▲ *Blandy's 10 Year Malmsey* 5.00

▲ **GVG Dessert Sampler**

Amaretto Chocolate Cake, Apple Crostata,

Frozen Nutty Irishman, Vanilla Bean Crème Brûlée 13.95

▲ *Meeker "FroZin," Sonoma, J. Lohr "Late Harvest," Riesling, Sandeman 20 Year Tawny, Blandy's 5 Year Sercial Madeira* 12.95

▲ *Indicates Wine Pairing Selections*

*Please let us know about your allergies.
Some recipes may contain nuts or other allergens.*