



## DESSERTS

▲ **Tart Cherry & Sour Cream Cheesecake** *in a citrus almond-shortbread crust, served with housemade vanilla ice cream* 7.95

▲ *Hawk & Horse "Latigo," Late Harvest Cabernet Sauvignon* 12.00

**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

▲ **Spiced Rum-Raisin & Nut Galette**, *pistachio, almond and dried fruit filled flaky pastry, finished with cranberry coulis and housemade butterscotch ice cream* 7.95

▲ *Cockburn's 10 Year Tawny* 8.00

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

▲ *Blandy's 5 Year Sercial Madeira* 4.50

**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

▲ *Cockburn's 10 Year Tawny* 8.00

**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**

*Cherry & Sour Cream Cheesecake, Apple Crostata, Frozen Nutty Irishman, Vanilla Bean Crème Brûlée* 13.95

▲ *Hawk & Horse "Latigo," Late Harvest, Cockburn's 10 Year Tawny 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.*