



DESSERTS

▲ **Grand Marnier Chocolate Cake** with GVG candied orange ice cream and chocolate sauce 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

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

▲ Robert Mondavi, Moscato d'Oro 5.75

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

Grand Marnier Chocolate Cake, Apple Crostata, Frozen Nutty Irishman, Vanilla Bean Crème Brûlée 13.95

▲ Michele Chiarlo "Nivole," Moscato d'Asti, 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.

GREEN VALLEY GRILL IS 100% EMPLOYEE OWNED