



DESSERTS

▲ **Lemon Meringue Cake** with fresh strawberries
and strawberry coulis 7.95

▲ Robert Mondavi, Moscato d'Oro 5.75

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 Tawny 5.25

▲ **Cappuccino Cheesecake** in an Oreo crust with Stracciatella ice cream,
chocolate-hazelnut biscotti and chocolate sauce 7.95

▲ Meeker "FroZin," Sonoma 9.00

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

▲ **Strawberry Crostata**, rustic tart filled with fresh strawberries, served with
GVG buttermilk ice cream and strawberry coulis 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

Cappuccino Cheesecake, Strawberry Crostata,
Frozen Nutty Irishman, Vanilla Bean Crème Brûlée 13.95

▲ Meeker "FroZin," Sonoma,
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