



DESSERTS

▲ **Nectarine Pastry Bundle**, *fresh nectarine and almond crème in a housemade pastry bundle with cinnamon sugar, GVG honey ice cream and crème anglaise* 7.95
▲ *J. Lohr "Late Harvest," Riesling, Monterey '14* 9.75

▲ **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

▲ **Chocolate Walnut Torte**, *dark chocolate cake with walnuts topped with a bittersweet chocolate-rum glaze and mascarpone whipped cream* 7.95
▲ *Hawk & Horse "Latigo," Late Harvest Cabernet Sauvignon* 12.00

▲ **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

▲ **Summer Fruit Crostata**, *rustic tart filled with fresh seasonal fruit, served with GVG buttermilk ice cream and strawberry coulis* 7.95
▲ *Michele Chiarlo "Nivole," Moscato d'Asti '16* 5.00

▲ **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**

Chocolate Walnut Torte, Summer Fruit Crostata, Frozen Nutty Irishman, Vanilla Bean Crème Brûlée 13.95
▲ *Hawk & Horse "Latigo," Late Harvest Cabernet Sauvignon* 12.00
Michele Chiarlo "Nivole," Moscato d'Asti '16, 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