



DESSERTS

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

▲ **Grahams** 10 Year Tawny 8.00

▲ **Hazelnut Cheesecake** gluten free chocolate crust,
passionfruit-caramel and chocolate sauces,
toasted hazelnuts and GVG passionfruit ice cream 7.95

▲ **Château Lauvignac** "Cuvée Sahuc," Sauternes 7.50

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

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

▲ **Angel Food Cake** with balsamic cherry filling,
served with GVG vanilla ice cream and crème anglaise 7.95

▲ **Croft** "Pink" Rosé 5.50

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

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

Apple Crostata, Hazelnut Cheesecake,
Frozen Nutty Irishman, Vanilla Bean Crème Brûlée 13.95

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

Château Lauvignac "Cuvée Sahuc," Sauternes 7.50

Sandeman 20 Year Tawny 10.00, **Grahams** 10 Year Tawny 8.00

▲ *Indicates Wine Pairing Selections*

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

GVG IS 100% EMPLOYEE OWNED!