



## D E S S E R T S

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

▲ **Blandy's 5 yr Sercial Madeira** 4.50

▲ **Spiced Molten Cake** spiced caramel,  
housemade vanilla ice cream, Chocolate shavings 7.95

▲ **Fonseca 10 year Tawny Port** 8.50

**Mixed Berry Crostata**, rustic tart filled with summer berries,  
GVG buttermilk ice cream, strawberry sauce 7.95

▲ **Michele Chiarlo "Nivole" Moscato d'Asti** 5.50

**Rich Chocolate Cake**, chocolate cake layered with a mocha cream  
filling, iced with ganache and finished with crème anglaise,  
raspberry, chocolate sauces 7.95

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

▲ **Greek Phyllo Custard**, sweet potato, pistachio,  
maple glaze, whipped cream 7.95

▲ **Chateau Saint Vincent, Sauternes** 7.50

**Frozen Nutty Irishman**, chocolate cake layered with  
Irish cream mousse, crushed English toffee, 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

▲ *Indicates Wine Pairing Selections*

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

**GVG IS 100% EMPLOYEE OWNED!**