



D E S S E R T S

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

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

▲ **Clementine-Fig Spice Cake**, *Grand Marnier glaze, whipped cream, caramel sauce, orange curls* 7.95

▲ **Poças Moscatel** 6.00

▲ **Rustic Apple Crostata**, *rustic tart, Gala & Granny Smith apples, GVG buttermilk ice cream, caramel sauce* 8.95

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

Rich Chocolate Cake, *chocolate cake, mocha cream filling, ganache, crème anglaise, raspberry coulis, chocolate sauce* 7.95

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

▲ **Eggnog Cheesecake**, *vanilla crust, cranberry compote, GVG gingerbread ice cream, crème anglaise* 8.95

▲ **Château Saint Vincent, Sauternes** 7.50

Frozen Nutty Irishman, *chocolate cake, Irish cream mousse, crushed English toffee, crème anglaise, chocolate sauce* 7.95

▲ **Sandeman 20 Year Tawny** 10.00

Affogato, *GVG vanilla ice cream, shot of espresso, chocolate-hazelnut biscotti* 5.95

▲ **Blandy's Malmsey 10 Year Madeira** 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!