# Grill 225 The truth in beef®

Dessert Menu

# After Dinner Selections

Courvoisier VSOP Cognac glass 15.00

Courvoisier XO Cognac glass 29.00

Remy Martin VSOP Cognac glass 18.00

Remy Martin XO Cognac glass 28.00

Louis XIII de Rémy Martin 225.00 per one ounce

# Dessert Wines

El Maestro Sierra Sherry 375 ml 36.00 glass 12.00

Gekkeikan Sake Horin Kyoto
300ml 49.00

Inniskillin Riesling Icewine
1/2 bottle 125.00

Merryvale Antigua (Muscat fortified with fine pot-still brandy) 500 ml 89.00

# Port by the Glass

Penfolds Tawny Club Port glass 15.00

Warre's Otima Tawny Port 10-year old glass 19.00

Sandeman Tawny Port 20-year old glass 26.00

Taylor Fladgate Late Bottled Vintage glass 15.00

Fonseca 20-year old Tawny glass 28.00

## Desserts

## Banana Bread Pudding

with sugar fired bananas, caramel ice cream and warm caramel sauce \$14

#### Vanilla Bean Crème Brûlée

smooth vanilla custard and fresh berries with an almond tuile cookie

(gluten free upon request)

\$13

#### Chocolate Mousse Cake

cloud-like chocolate mousse on macadamia nut fudge with strawberries and warm ganache
(gluten free)
\$14

#### New York Cheesecake

organically farmed cream cheese with macerated fresh blueberries and Chantilly cream \$13

#### Carolina Peach Cobbler

South Carolina peaches baked with a crunchy cinnamon topping and vanilla bean ice cream \$14

## Cinnamon Beignets and Ice Cream

cinnamon dough fritters drizzled with warm local honey, dusted with powdered sugar and served with vanilla bean ice cream \$14

#### Butterscotch Pecan Pie

served with warm chocolate ganache, cinnamon ice cream and fresh blackberries

# Molten Chocolate Soufflé Cake

baked rich chocolate cake served with raspberry compote and warm chocolate ganache
\$16

# Family Style Desserts

## Cinnamon Beignets

cinnamon dough fritters drizzled with warm local honey, dusted with powdered sugar and served with vanilla bean ice cream (Serves 4–5 guests)

\$36

#### Bananas Foster

traditional bananas foster flambéed tableside and served with cinnamon ice cream \$60 (2 guest minimum) \$15 for each additional guest

All dessert components are created in-house by Executive Pastry Chef - Gerry Elliot