

# Grill 225

*The truth in beef<sup>®</sup>*

## *Dessert Menu*

## *After Dinner Selections*

*Courvoisier VSOP Cognac*  
glass 22.00

*Courvoisier XO Cognac*  
glass 34.00

*Remy Martin VSOP Cognac*  
glass 22.00

*Remy Martin XO Cognac*  
glass 34.00

*Louis XIII de Rémy Martin*  
250.00 per one ounce

## *Dessert Wines*

*El Maestro Sierra Sherry*  
375 ml 42.00 glass 14.00

*Gekkeikan Sake Horin Kyoto*  
300ml 54.00

*Inniskillin Riesling Icewine*  
1/2 bottle 135.00

*Merryvale Antigua*  
(Muscat fortified with fine pot-still brandy)  
500 ml 95.00

## *Port by the Glass*

*Penfolds Tawny Club Port*  
glass 17.00

*Warre's Otima Tawny Port 10-year old*  
glass 21.00

*Sandeman Tawny Port 20-year old*  
glass 28.00

*Taylor Fladgate Late Bottled Vintage*  
glass 17.00

*Fonseca 20-year old Tawny*  
glass 30.00

# Desserts

## **Banana Bread Pudding**

*with sugar fired bananas, caramel ice cream and warm caramel sauce*

\$15

## **Vanilla Bean Crème Brûlée**

*smooth vanilla custard and fresh berries with an almond tuile cookie*

*(gluten free upon request)*

\$15

## **Chocolate Mousse Cake**

*cloud-like chocolate mousse on macadamia nut fudge with strawberries and warm ganache*

*(gluten free)*

\$16

## **New York Cheesecake**

*organically farmed cream cheese with macerated fresh blueberries and Chantilly cream*

\$15

## **Carolina Peach Cobbler**

*South Carolina peaches baked with a crunchy cinnamon topping and vanilla bean ice cream*

\$15

## **Cinnamon Beignets and Ice Cream**

*cinnamon dough fritters drizzled with warm local honey, dusted with powdered sugar*

*and served with vanilla bean ice cream*

\$15

## **Butterscotch Pecan Pie**

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

\$15

## **Molten Chocolate Soufflé Cake**

*baked rich chocolate cake served with raspberry compote and warm chocolate ganache*

\$17

# **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