



## DESSERT MENU

### CHEF BRÛLÉE OF THE DAY

Ever-changing crème brûlée creation from  
our in-house pastry team - 10

### RUNNING TO THE KEYS

Meyers rum and lime cheesecake - 10

### ST. ALBANS LIQUID TRUFFLE

Maple liquid dark ganache topped with smoked  
sea salt and Chantilly cream - 10

### SABLE THICKET CAKE

Sweet cherry filled chocolate cake, soaked in a cherry liqueur,  
and topped with a whipped cream cheese frosting - 10

### GLUTEN FREE BROWNIE

Honduran chocolate brownie made with rice flour  
and cage free eggs - 10

### G'S GELATO

Assorted flavors - 10

### ICE CREAM

Assorted flavors - 4

## CORDIALS AND DESSERT COCKTAILS

### ROYAL IRISH COFFEE

Made with Jameson Irish Whiskey - 11

### ESPRESSO MARTINI

Vodka, Kahlua, and espresso cream - 12

### SAMBUCA

7.5

### GRAND MARNIER

11

### BAILEYS IRISH CREAM

8

### AMARETTO DISARONNO

7

\*Menu items cooked to order upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.