

**Grand View**  
est 1884

**Dessert Menu**

**Tiramisu**

espresso and amaretto soaked Savoiardi lady fingers, layered with Italian mascarpone

**Panna Cotta**

house made creamy white chocolate and hazelnut custard

**GV's Classic Cheesecake**

A layer of graham cracker crust, a cream cheese layer, topped with a layer of sour cream and sugar.  
Each layer is specially created according to the original recipe over a secret two day process .  
The result, delicious.

**Cannoli Siciliani**

sweet NY ricotta filled pastry shells, garnished with pistachio and chocolate

**Dessert - \$10**

**Hot Tea and Coffee - \$4**

**After Dinner**

**Grappa**

Castello Banfi  
\$12

**Riesling**

2011 Kracher Auslese Cuvee \$11

**Port**

NV Dow's Fine Ruby Port \$9

**Port**

NV Ramos Pinto Port Tawny \$10

**Dessert Red**

2012 Justin "Obtuse" Dessert Cabernet \$9