

grille 29 DESSERTS

Crème Brulée Trio

A sampling of vanilla, chocolate and caramel served with a crispy sweet palmier. 6

Warm Sour Cream Fudge Cake

Served with warm chocolate sauce and vanilla bean ice cream. 7

Banana Soufflé

A banana-infused soufflé served with a banana creme anglais.
(Please allow 25 minutes to prepare.) 8

Raspberry Truffle Cake

A rich chocolate truffle cake and raspberry mousse, covered in chocolate ganache and served with a raspberry coulis. 7

Tiramisu Tower

Surrounded by espresso anglaise and chocolate mocha beans. 7

Chocolate Peanut Butter Truffle

Creamy peanut butter mousse atop a chocolate truffle cake covered in a chocolate ganache. 7

Caramel Mousse Pyramid

A flourless chocolate pecan torte topped with caramel mousse, covered in chocolate ganache and served with caramel anglaise. 8

Grille 29 Cheesecake

Ask for the chef's selection of the day. 7

Chocolate Soufflé

A warm fluffy soufflé topped with brandy cream sauce.
(Please allow 25 minutes to prepare.) 8

Assorted Ice Cream and Sorbet

Served in a homemade tulip cookie cup. 5

DESSERT COFFEES

Hot Scotch

Butterscotch Schnapps, hot chocolate and whipped cream. 7

Black Magic

Bailey's Irish Cream, Kahlúa, Amaretto and hot coffee topped with whipped cream. 7