

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

White Chocolate Berry

A thin crisp tuile filled with white chocolate mousse, fresh berries and drizzled with a blackberry coulis \$7

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 an espresso anglaise and chocolate mocha beans \$7

Fruit Tart

Fresh fruit with a sweet crumble topping baked in a buttery tart shell and served with cinnamon ice cream \$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 20 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

A Restaurant Partners Owned Property