

The *Main Dining Room*
— SINCE 1913 —

Dessert Cocktails

Pomegranate Champagne Cocktail \$14

Pomegranate liqueur, Sparkling Wine

Limoncello Martini \$12

Limoncello, Ketel One Citroen, Lemon, Sugared Rim

Dreamy Butterscotch Coffee \$10

Butterscotch Schnapps, Vanilla Vodka, Irish Cream, Coffee, Whipped Cream

Chamonix Café \$10

Chambord, Amaretto Di Saranno, Simple Syrup, Espresso, Whipped Cream

Greenbrier Irish Coffee \$10

Jameson Irish Whiskey, Sugar, Greenbrier Estate Blend Coffee, Whipped Cream

Dessert Wines

Monastrell “Dulce”, Bodegas Olivares, Spain \$17

Moscato d’Asti “Sourgal”, Elio Perrone, Italy \$13

Orange Muscat “Essensia”, Quady Winery, California \$9

Reserve Muscat, Yalumba, Rutherglen, Australia \$15

Rivesaltes Ambré “Heritage du Temps”, Domaine Singla, France \$15

Sauternes, Château La Fleur d’Or, France \$12

Trockenbeeren Auslese “Grande Cuvée #6”, Weinlaubenhof Kracher,
Austria \$50

Welschriesling/Chardonnay “Auslese Cuvée”, Weinlaubenhof Kracher,
Austria \$16

Vin Santo del Chianti Classico, Borgo Scopeto, Italy \$22

(Please refer to our liquor list for more after dinner drink selections)

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Dessert Menu

Seasonal Dessert Special \$10

Please ask your server for details.

Grand Marnier Soufflé \$14

Chantilly Cream, Crème Anglaise

Wine - Chalk Hill Estate, Botrytised Semillon, California \$16

Chocolate Soufflé \$14

Vanilla Chantilly, Crème Anglaise

Wine - Broadbent, 10 Year Malmsey, Madeira \$19

Chocolate Viennese Cake \$10

Coffee Cream, Chocolate Marshmallow, Latte Ice Cream

Wine - Kracher, Auslese Cuvee, Burgenland, Austria \$16

Greenbrier Peaches, A Greenbrier Tradition \$10

Vanilla Whipped Cream, Fresh Raspberry & Macaroon

Wine - Elio Perrone, Moscato d'Asti, Piedmont, Italy \$13

Crêpes Suzette \$14

Table Side Flambé Served with Vanilla Ice Cream

Wine - Orange Muscat "Essensia", Quady Winery, California \$9

Greenbrier Bread Pudding \$10

Warm Vanilla Sauce

"Served Tableside"

Wine - Bonneau Winery "Nectar de Carneros" Sweet Chardonnay, California \$12

Greenbrier Gourmet Ice Cream and Sorbet \$5

*Vanilla Bean, Chocolate, Coffee, Caramelized Pecan, Greenbrier Peach,
Peanut Butter, Mint Chocolate Chip, Strawberry, Raspberry Sorbet, Lemon Sorbet*

Greenbrier Selection of Coffee and Teas

Cappuccino \$5

Espresso \$4

Greenbrier Gourmet Coffee \$4

Numi Tea Selections \$4