

THE FORUM

– DESSERT –

SWEETS – DOLCI –

TIRAMISU FOR TWO 16

Ladyfingers soaked in Espresso & Brandy
Mascarpone Cream

PROFITEROLE 12

Cream Puffs with Vanilla Ice Cream
Chocolate Sauce

LIMONCELLO CAKE 12

Mascarpone Cream, Lemon Gelato
Blackberry Coulis

PECAN ITALIAN CREAM CAKE 12

Blackberry Compote, Lemon Coulis

PEACH MELBA 12

Greenbrier Peaches, Vanilla Ice Cream, Fresh Raspberry

⊗ GELATO 6

Vanilla, Chocolate & Pistachio Gelato

AFTER DINNER – DOPO CENA –

ESPRESSO SINGLE 6/DOUBLE 8

LATTE 7

CAPPUCCINO 7

FRENCH PRESS 7

HOT TEA 6

CARAVELLA LIMONCELLO 9

SAMBUCA ROMANA WHITE 10

NONINO GRAPPA 20

GRAHAM'S SIX GRAPES RESERVE PORT 11

GRAHAM'S 10 YR TAWNY PORT 13

COURVOISIER VSOP 15

TUACA 9

G is to signify a Greenbrier Lite dish in honor of our world-renowned Mineral Spa.

⊗ is to signify a Gluten Free dish.

*For all food and beverage service, a 20% service charge (22% for parties of 8 or more),
6% sales tax and 6.5% Historic Preservation Fee will be added to your check.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.*

Food Allergy Notice-Food prepared in this establishment may contain wheat, fish, dairy, eggs, soy and nuts.