



AFTER DINNER

DESSERTS

**Triple Chocolate Terrine
White, Milk, and Dark Chocolate
with Raspberry Coulis \$7**

Suggested Pairing:
Rosenblum Desirée \$5

**Crème Brulée du Jour
with Petite Cookies \$6**

Suggested Pairing:
Blandy's 5 Year Malmsey Madeira \$7

Lemon Curd Cheesecake \$7

Suggested Pairing:
d'Arenberg The Stump Jump Sticky
Chardonnay \$5

**Warm Chocolate Cake, Vanilla Ice
Cream, and Raspberry Sauce \$8**

Suggested Pairing: Rosa Regale \$8

**Carrot, Apple and Beet Cake
with cream cheese frosting \$6**

Jeni's Splendid Ice Creams \$5/scoop

Ask your server for selection

Heartland Cheese Plate \$14

*A changing presentation featuring
fine Ohio hand-crafted cheeses,
seasonal fruits and crisps*

Cappuccino \$3.50

Latte \$3.50

Espresso \$2.25

We are proud to offer



Loose leaf teas presented in
individual hand-filled bags
\$4.50 per pot

Granville Inn

Our exclusive signature blend and
Chef's favorite of Mint, Chamomile,
Verbena and Berries

French Lemon Cream

An aromatically enticing blend of
Red & Green Rooibos, Vanilla, Lemon
and Calendula

Cranberry Fruit Infusion

An all fruit blend and European tradition

Dragon Tears

Hand Rolled Green Tea leaves offering
a smooth and delicate flavor with
a heavenly Jasmine aroma.

College Blend

A popular malty blend of Black Tea
imported From India, Kenya, China,
and Indonesia

Earl Grey Supreme

Black Tea with Italian Bergamot,
French Lavender and Rose



DESSERT COCKTAILS

These cocktails are named for
two Hollywood icons that
dined at the Inn in the 1940's.

Can you guess their names?

One Night \$6.50

Kahlua, Caramel Vodka and Cream

Foolish Heart \$6.00

Chocovine, White Crème de Menthe
and Cream

COFFEE DRINKS \$6.50

Jonesy

A time-honored and secret house
blend of liqueurs and spice

Café Français

Combining Chambord Raspberry
Liqueur and Cointreau

Amoré

Tuaca Vanilla Liqueur and
Bottega Chocolate Hazelnut Liqueur

BRANDY

Boulard Grand Solage Calvados \$8.00

Courvoisier VSOP \$8.00

Remy Martin 1738 \$9.50

Hennessey XO \$20.00

Grand Marnier \$8.00

Navan \$9.00

B&B \$8.00

DESSERT AND FORTIFIED WINES

Blandy's 5 Year Malmsey Madeira \$7.00

Niepoort Tawny \$5.00

Kopke 10 Year Tawny Port \$7.50

Quinta do Noval 2003 L.B.V. \$7.50

Warre's 1994 Vintage \$20.00

Rosenblum Desiree \$5.00

Pacific Rim Vin de Glaciere Riesling \$6.00

d'Arenberg The Stump Jump Sticky

Chardonnay \$5.00

Dillman Trockenbeerenauslese \$6.50

SIPPING WHISKYS/ WHISKEYS

Jameson 12 Irish \$8.50

Bushmills 1608 Irish \$12.00

Midleton Very Rare Irish \$25.00

Redbreast Pure Pot Still Irish \$9.50

Balvenie Double Wood 12 Single Malt \$11.00

Glenmorangie 10 Single Malt \$8.50

The Macallan 12 Single Malt \$10.00