

Grace

RESTAURANT AT THE CARNEGIE INN

Sweet Indulgence

Profiteroles

Warm pastry shells | Vanilla ice cream | Chocolate sauce | 13

Belgian Chocolate & Almond Tart

Belgian dark chocolate | Frangipane | Chocolate ganache | 12

Is it an Apple?

Vanilla "cheesecake" | Spiced apple butter | White chocolate | Cinnamon crumble | 13

Vanilla Bean Crème Brûlée

Vanilla custard | Caramelized sugar crust | 12

Sorbet & Ice Cream Selections | 11

S'mores by the Fire Pit

(Shareable for two)

Marshmallows | Chocolate | Graham crackers | Roasting sticks

Served at the fire pit | 29

DIGESTIFS

Fernet Branca | 12

Oban aged 14 Years | 22

Toschi Nocello Walnut Liquor | 12

Graham's Tawny 40 Year old Port | 49

EXECUTIVE CHEF | PAUL KENDEFFY • SOUS CHEF | CHRIS HOLLOBAUGH

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.
If you have a food allergy, intolerance, or sensitivity, please speak to your server before you order.*