

Cakes & Tortes

The Whitney Carrot Cake \$12

A 31-year Whitney Tradition

High Rise Lemon Cake \$11

Mascarpone Cream, Fresh Berries

Triple Chocolate Cake \$11

Dense Chocolate Cake, Dark Chocolate Ganache

Miniature Desserts

Duet of Pastries \$7

Ask your server for today's confections

Ice Cream

Vanilla Bean \$6

Wildberry Sorbet \$6

Executive Pastry Chef Meghan Ockstadt

GF = Gluten-Free NF = Nut-Free

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. All food is cooked to order. **Please alert your server of any food allergies or dietary restrictions

Cappuccino & Espresso

Espresso \$7

Single Shot, or Long Pour

Cappuccino \$8

Espresso, Steamed Foam

Latte \$8

Espresso, Steamed Cream and Foam

Caffe Mocha \$9

Espresso, Chocolate Syrup, Steamed Cream

Espresso Macchiato \$12

Espresso, Whipped Cream

“Lucky” Latte \$14

Espresso, Steamed Baileys and Foam

Drinkable Desserts

David’s Cup \$14

Coffee, Mansion Bourbon, Maple Syrup,
Drambuie, Orange Peel

Espresso Martini \$16

Brewed Espresso, Vanilla Vodka, Tia Maria, Baileys

The Witching Hour \$14

Valentine White Blossom Vodka, Fresh Lemon Juice,
Limoncello, Water Hill Blackberry Liqueur

Ghostbar Desserts

**served exclusively on the third floor
after dinner or after the show**

Traditional Bananas Foster \$13
Cinnamon Spark, Vanilla Bean Ice Cream ^{NF}

The Creampuff \$12
Stuffed with Vanilla Bean Ice Cream,
Blanketed with Rich Hot Fudge

Port & Dessert Wines

Tawny Porto
Cockburn's 10-Year-Old Tawny Porto 15gl.
Cockburn's Tawny Porto 8gl.

Ruby Porto
Cockburn's Fine Ruby Porto 8gl.

Character Porto
Graham's Six Grapes 15gl.

Sweet Wines
Michele Chiarlo "Nivole"
Moscato d'Asti 15 gl.

Chateau Grand Traverse
Late Harvest Riesling 12 gl.

Banfi Rosa Regale
Brachetto d'Acqui 12 gl.