

Specialty Desserts

Vanilla Crème Brûlée \$9

Fresh berries, brûléed tableside ^{GF/NF}

Bavarian Tart \$10

Fresh berries over strawberry Bavarian cream ^{NF}

“Duck Doughnut” Bread Pudding \$12

Topped with whipped cream ^{NF}

Chocolate Cartier \$10

Chocolate shell filled with chocolate mousse, bananas, and strawberries,
dipped in chocolate ^{NF}

Chocolate Kahlua Cheesecake \$14

Chef Eric’s award-winning creation,
topped with coffee infused Maple cream

Housemade Pies

“Pie It Forward”**

A \$1 contribution will be made to Cass Community Social Services Center
with each Chocolate Silk pie slice served

Chocolate Silk Pie \$8

Soon to be a Whitney signature pie! ^{NF}

**Part of the Pay It Forward initiative

Miniature Desserts

Select from today’s array

\$3 each, minimum 3

The Katherine McGregor Dessert Parlor

Who is Katherine McGregor?

Katherine Whitney McGregor, daughter of David Whitney, Jr., was born in 1873. She married Tracy McGregor in November of 1901 and together, created the McGregor Fund. The McGregor Fund is a private foundation organized "to relieve the misfortunes and promote the well-being of mankind." It was established by a \$5,000 deed of gift from Tracy W. McGregor in 1925, and later augmented to nearly \$10 million through subsequent gifts from Mr. McGregor and his wife, Katherine Whitney McGregor. Through their generosity, over the past 86 years, the Fund has provided nearly \$200 million in assistance to organizations serving the metropolitan Detroit area. We chose to name the Dessert Parlor after Katherine, to honor the traditions and values that help make The Whitney a Detroit Landmark.

Drinkable Desserts

The Whitney Hummer \$12

Vanilla Bean Ice Cream, Rum & Kahlua

The Chocolate Chip Grasshopper \$12

Blended with Mint Chocolate Ice Cream

The Screaming Banana Banshee \$12

Fresh Banana, Vanilla Bean Ice Cream

The Flaming Spanish Coffee \$14

Prepared tableside

Taste of The Whitney \$17

Sample each Chef Eric's most popular creations:
White chocolate strawberry torte, crème brûlée, award
winning carrot cake, chocolate Kahlua cheesecake and
chocolate silk pie

Signature Flaming Desserts

Traditional Bananas Foster \$11

Vanilla Bean ice cream ^{NF}

Strawberries "Sir Whitney" \$14

Sugar-glazed, Gran Marnier flamed ^{NF}

Vanilla Bean Ice Cream

Classic Cherries Jubilee \$14

Vanilla Bean ice cream ^{NF}

Cakes & Tortes

Classic Carrot Cake \$9

A 31-year Whitney tradition

White Chocolate Strawberry Torte \$9

Super moist with white chocolate mousse and fresh strawberries

Chocolate Ugli Cake \$9

Flourless dense chocolate cake, dark chocolate ganache ^{GF}

White Chocolate Mozart \$11

Flourless & Chiffon cakes, layered with White chocolate mousse, Godiva
White Chocolate Liqueur and Chocolate Ganache

Executive Pastry Chef Eric Bunge

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