

Groton Station House

DESSERT MENU

CRÈME BRÛLÉE ^{GF}

Maple Bean Custard, Brûléed with Vermont Maple Sugar, Garnished with Macerated Berries 8

RED VELVET CAKE

Red Velvet Cake with Cream Cheese Frosting with Shaved Chocolate Garnish 9

CINNAMON MAPLE CHEESECAKE

Cinnamon Cheesecake Layered with a Spice Cake, topped with a Cream Cheese Maple Icing and Caramelized Hazelnuts 9

LEMON CREAM LAYER CAKE

A Winning Combination of Light Sponge Cake Layers Filled with Italian Mascarpone Cream 9

MILK CHOCOLATE MOUSSE ^{GF}

Belgian Chocolate Mousse with Wafer Crisp and White Chocolate Bark 8

CARROT CAKE

Three Layers of Moist Carrot Cake, Pecans, Crushed Pineapple and Spices finished with a Cream Cheese Frosting 9

FUDGE LAVA CAKE ^{GF}

Decadent Flourless Chocolate Cake filled with a Warm Fudge Center, topped with a Scoop of Vanilla Ice Cream 9

ICE CREAM TRIO ^{GF}

French Vanilla, Belgian Chocolate, Strawberry 7

SORBET TRIO ^{GF}

Lemon, Mango, Strawberry 7

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DESSERT MENU

DESSERT WINE

Acquesi Moscato d'Asti	9
Château Laribotte Sauternes	11

PORTS

Cockburn's Fine Ruby Port	7
Warre's Otima 10 Year Tawny Port	11
Taylor Fladgate 10 Year Tawny Port	9
Taylor Fladgate 20 Year Tawny Port	15
Sandeman 20 Year Tawny Port	18

COGNAC

Grand Marnier	10
Hennessy VS	13
Rémy Martin VSOP	14
H by Hine VSOP	15
Hine Rare VSOP	18

COFFEE 4

Organic Coffee Roasted in MA
Regular or Decaf

ESPRESSO 3 / 4

Single or Double Shot

TEA 3

An Assortment of MEM Tea

^{GF} Gluten-Free

Please let your server know of any dietary restrictions or allergies. We would be pleased to accommodate you as best we can.