

GEORDIE'S

WRIGLEY MANSION

DESSERTS

POACHED PEAR PITHIVIER	16
Poached Pear, Puff Dough, Micro Arugula, Honeycomb	
STRAWBERRY RHUBARB PIE.....	15
Whipped Cream, Freeze Dried Rhubarb Baton	
HAZELNUT MOUSSE CAKE GF	16
Whipped White Chocolate Ganache, Caramel Curl	
WEDDING CAKE MARTINI (COCKTAIL) Haku Vodka, Licor 43, Fratello Hazelnut Liqueur, Orgeat, Cinnamon Simple, Aqua Faba, Root Beer Bitters, Nutmeg	15
MAKERS 46 CHOCOLATE COVERED CHERRY MANHATTAN (COCKTAIL) Makers Mark 46, Luxardo Maraschino Cherry Liqueur, Creme de Cacao, Carpano Antica Sweet Vermouth, Chocolate Bitters...	18

DESSERT WINES, PORTS, & MADEIRA

DONNAFUGATA BEN RYE NV, Zibibbo, Passito di Pantelleria, Sicily, Italy	31
JORGE ORDONEZ AND CO. #2 VICTORIA 2018, Muscat, Malaga, Spain.....	22
CASTELNAU DE SUDUIRAUT 2016, Semillion Blend, Sauternes, France	14
NIEPOORT 20 YEAR OLD TAWNY NV, Port Blend, Douro, Portugal	32
ROYAL TOKAJI "ESSENCIA" 2016, Semillion Blend, Sauternes, France, 0.5oz.....	95

COGNAC & BRANDY

HENNESSY PARADIS IMPERIAL.....	140 (.5oz) 250 (1oz) 440 (2oz)
HENNESSY VS	18 (1.5oz)
HENNESSY XO	38 (1.5oz)
HENNESSY PARADIS	160 (1.5oz)
COURVOISIER VS	12 (1.5oz)
COURVOISIER VSOP.....	14 (1.5oz)
COURVOISIER XO.....	24 (1.5oz)
COURVOISIER 21YR.....	32 (1.5oz)
REMY MARTIN LOUIS XIII	140 (.5oz) 250 (1oz) 440 (2oz)
REMY MARTIN VSOP	20 (1.5oz)
REMY MARTIN 1738	22 (1.5oz)
G.E. MASSENEZ POIRE WILLIAMS EAU-DE-VIE	16 (1.5oz)
GRAND MARNIER CUVÉE DE CENTENAIRE	32 (1.5oz)
JEAN FILLIOUX CEPD'OR XO	22 (1.5oz)
MARTELL CORDON BLUE.....	32 (1.5oz)

COFFEE & TEA

FRENCH PRESS ⁶ • ESPRESSO ⁴ • DOUBLE ESPRESSO ⁷ • CAPPUCINO ⁵ • LATTE ⁵	
HOT TEA SERVICE Selection of Black, Green and Herbal Teas	6

EXECUTIVE CHEF DAVID BRITO

GF Gluten Free V Vegetarian

20% gratuity applied to parties of 6 or more. All non-members will be charged a \$5 visitor membership fee per household.

*Consuming raw or undercooked seafood, meats or eggs may be hazardous to your health. *Indicates items that may be served raw or undercooked.



JAMIE HORMEL HOSPITALITY