

Specialty Desserts

Chocolate Raspberry Crème Brûlée \$9

Fresh berries, brûléed tableside ^{GF/NF}

Bavarian Tart \$9

Fresh berries over strawberry Bavarian cream ^{NF}

“Duck Doughnut” Bread Pudding \$12

With house-made whipped cream ^{NF}

Chocolate Cartier \$9

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

Spicy Blackberry & Peach Crumble \$12

Fresh baked and served ala mode

Chocolate Kahlua Cheesecake \$14

Chef Eric's Award winning creation,
topped with Coffee infused Maple Cream

Frosty Treats

The Whitney “Goldbrick” \$7

Whitney White Pine ice cream encased in a caramel Goldbrick shell

Ray's Custom Ice Creams \$6

The Whitney Signature “White Pine”

Vanilla Bean

Milk Chocolate

Mint Chocolate Chip

Blood Orange Sorbet ^{GF/NF}

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.

Housemade Pies

"Pie It Forward" **

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

Jack Daniels Pecan Pie \$8

Laced with Tennessee sour mash

Apple Custard Pie \$7

Just like Mom wished for

Chocolate Silk Pie \$8

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

**Part of the Pay It Forward initiative

Miniature Desserts

Select as many as you'd like from today's array \$3 each

Signature Flaming Desserts

Traditional Bananas Foster \$11

Vanilla ice cream ^{NF}

Flaming Mixed Berries "Van Gogh" \$14

Absinthe soaked sponge cake, Absinthe flamed ^{NF}

"I put my heart and my soul into my work, and have lost my mind in the process"

- Vincent Van Gogh

Cakes & Tortes

Classic Carrot Cake \$8

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}

Chocolate Bailey's Torte \$9

Chocolate Ciffon Cake, Baily's Bavarian Cream

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