

Classical Flambé Items and Soufflés

Crepes Suzette	9.00
Bananas Foster over Vanilla Ice Cream	10.00
Cherries Jubilee over Vanilla Ice Cream	10.00
Grand Marnier Soufflé with Sauce Anglaise	10.00
Chocolate Frangelico Soufflé with Chocolate Sauce	10.00
Banana Nut Soufflé with Carmel Rum Sauce	10.00

Giraud House Specialties

Almond Lace Cup filled with Crème Brulee and Assorted Seasonal Berries, Raspberry Coulis & Fresh Mint	10.00
Individual Warm Chocolate Cake with Carmel Rum Sauce Candied Pecans & Whipped Cream	10.00
Jack Daniels Chocolate Chip Pecan Pie with Whipped Cream	8.00
Grasshopper Pie	8.00
Chocolate Volcano served warm, Marbled Sauce Anglaise, Petit Vanilla Ice Cream	10.00
Triple Layer Chocolate Cake	7.00
Spiced Carrot Cake	7.00
Roasted Apple Tart on fresh Caramel Sauce Petit Cinnamon Ice Cream	10.00
Crème Brulee	7.00
Add Fresh Berries	2.00

Ice Cream and Sorbet

Vanilla Ice Cream	6.00
Chocolate Ice Cream	6.00
Peppermint Ice Cream	6.00
Cinnamon Ice Cream	6.00
Pistachio Ice Cream	6.00
Mango Ice Cream	6.00
Raspberry Sorbet	8.00
Mango Sorbet	8.00

Additional Offerings

Brie Cheese with a selection of Seasonal Fruits & Berries	8.00
Traditional Brandy Alexander King Alfonse	10.00 8.50

Coffees, espressos and Cappuccinos

Columbian Whole Roast Coffee	3.00
Italian Espresso	5.00
Cappuccino	5.00
“Giraud Cappuccino” Served with a touch of Baileys Irish Cream and Frangelico	8.50
Irish Coffee with Fresh Whipped Cream	8.50

Ports and Sherries

Fonseca Bin #27, Vintage Character Port	12.00
Taylor Fladgate 10 year Tawny Port	15.00
Taylor Fladgate 20 year Tawny Port	20.00
Dry Sack Sherry	12.00
Tio Pepe Sherry	8.00
Harvey's Bristol Cream Sherry	8.00

Cognac

Courvoisier VS	16.00
Remy Martin VSOP	20.00
Calvados VS	10.00

Scotch & Whiskey

Glenfiddich Special Reserve	15.00
Cragganmore 12 year	15.00
Oban 14 year	20.00
Glenmorangie 12 year Port Wood Finish	15.00
Macallan 12 year	18.00
Macallan 18 Year	50.00
Jameson 18 Year Irish	30.00
Blanton's Bourbon	20.00
E. H. Taylor Small Batch Bourbon	15.00