

Classical Flambé Items and Soufflés

Crepes Suzette	10.00
Bananas Foster over Vanilla Ice Cream	12.00
Cherries Jubilee over Vanilla Ice Cream	12.00
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	12.00
Individual Warm Chocolate Cake with Caramel Rum Sauce Candied Pecans & Whipped Cream	10.00
Jack Daniels Chocolate Chip Pecan Pie with Whipped Cream	9.00
Grasshopper Pie	9.00
Chocolate Volcano served warm, Marbled Sauce Anglaise, Petit Vanilla Ice Cream	12.00
Triple Layer Chocolate Cake	8.00
Spiced Carrot Cake	8.00
Roasted Apple Tart on fresh Caramel Sauce Petit Cinnamon Ice Cream	10.00
Crème Brulee Add Fresh Berries	8.00 2.00

Ice Cream

Vanilla Ice Cream	8.00
Peppermint Ice Cream	8.00
Cinnamon Ice Cream	8.00
Mango Ice Cream	8.00

Additional Offerings

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

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	10.00
Irish Coffee with Fresh Whipped Cream	10.00

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