

Classical Flambé Items and Soufflés

Crepes Suzette

Bananas Foster over Vanilla Ice Cream

Cherries Jubilee over Vanilla Ice Cream

Grand Marnier Soufflé with Sauce Anglaise

Chocolate Frangelico Soufflé
with Chocolate Sauce

Banana Nut Soufflé
with Carmel Rum Sauce

Giraud House Specialties

Almond Lace Cup filled with Crème Brulee and
Assorted Seasonal Berries,
Raspberry Coulis & Fresh Mint

Individual Warm Chocolate Cake
with Caramel Rum Sauce
Candied Pecans & Whipped Cream

Jack Daniels Chocolate Chip Pecan Pie
with Whipped Cream

Grasshopper Pie

Chocolate Volcano served warm,
Marbled Sauce Anglaise,
Petit Vanilla Ice Cream

Triple Layer Chocolate Cake

Spiced Carrot Cake

Roasted Apple Tart on fresh Caramel Sauce
Petit Cinnamon Ice Cream

Crème Brulee
Add Fresh Berries

Ice Cream

Vanilla Ice Cream

Peppermint Ice Cream

Cinnamon Ice Cream

Mango Ice Cream

Additional Offerings

Brie Cheese with a selection of
Seasonal Fruits & Berries

Traditional Brandy Alexander

King Alfonse

Coffees, Espressos and Cappuccinos

Columbian Whole Roast Coffee

Italian Espresso

Cappuccino

“Giraud Cappuccino” Served with a touch of
Baileys Irish Cream and Frangelico

Irish Coffee with Fresh Whipped Cream

Ports and Sherries

Fonseca Bin #27, Vintage Character Port

Taylor Fladgate 10 year Tawny Port

Taylor Fladgate 20 year Tawny Port

Dry Sack Sherry

Tio Pepe Sherry

Harvey’s Bristol Cream Sherry

Cognac

Courvoisier VS

Remy Martin VSOP

Calvados VS