



Dessert

SIGNATURE CHÔMEUR PUDDING

butter cake, maple syrup, vanilla ice cream 7

CLASSIC FRENCH BEIGNETS

light airy fried pastries, powdered sugar,
spiced blueberry compote 7

CRÈME BRÛLÉE GFF

vanilla cream, caramelized sugar 7

CHOCOLATE GANACHE CAKE

peanut butter ice cream, heath topping, fudge 7

NEW YORK STYLE CHEESECAKE

spiced blueberry compote, lemon sugar 7

FIRE ROASTED APPLE CRISP

crisp old fashion oat topping 7 ~ à la mode 9

ICE CREAM & SORBET GFF

today's house-made selections 7

Specialty Coffee

IRISH COFFEE

jameson irish whiskey, holiday syrup,
whipped cream 10

SPANISH COFFEE

101 overproof rum, triple sec,
kahlua, whipped cream 10

ESPRESSO MARTINI

absolut vanilla, house irish cream,
mr. black, espresso 12

Coffee

COFFEE 4

ESPRESSO 5

CAPPUCCINO 6

LATTE 6

Tea & Hot Chocolate

HOT TEA 5

HOT CHOCOLATE 6

Cordials

Housemade Limoncello	7
Housemade Irish Cream	8
Sambuca	9
Frangelico	10
Amaretto di Saronno	10
B&B	10
Grand Marnier	11
Claque Pepin Calvados	13
J Carver Marquette Grappa	13
J Carver Apple Brandy	14

Fortified Wines

Lustau Oloroso Sherry	12
Lustau Pedro Ximénez	12
Miles 5 Year Maderia	12
Graham's "Six Grapes" Reserve Port	12
Graham's 10 Year Tawny Port	16
Graham's 20 Year Tawny Port	22

Cognacs & Armagnac

Pierre Ferrand 1840	12
Remy Martin VSOP	12
Courvoisier VS	12
Hennessey VSOP	14
Pierre Ferrand Selection des Anges	36
Hennessey XO	36
DeLord Bas Armagnac	21
Larressingle Armagnac	21
Darroze 1999 Armagnac	30
Darroze 1994 Armagnac	32

Celebrations

ASK YOUR SERVER ABOUT OUR
BIRTHDAY & ANNIVERSARY SPECIALS

Group & Private Dining

ASK FOR A MANAGER TO TOUR OUR SPACES
AND FIND OUT MORE ABOUT OUR OFFERINGS