

Vintage

STEAKHOUSE

SWEETS 12

Crème Brûlée

Sugar Crust, Fresh Seasonal Berries

Caraibe Chocolate Marquise Torte

Passion Fruit Caviar, Frangelico Mousseline, Candied Cocoa Nibs

Poached Pears Belle Hélène

Hot Fudge Sauce, Almond Genoise, Balsamic Gelato

Banana Soufflé Mountain

Nutella Caramel Sauce

Chef's Cheesecake

Fresh Seasonal Berries, Chantilly Cream

Gelato & Sorbets

Choice of Two:

Salted Caramel Gelato, Elderberry Gelato, Mango Sorbet, Raspberry Sorbet

AFTER DINNER BEVERAGES

Espresso

Single 4

Double 5.50

Cappuccino

Single 4

Double 5.50

Latte

Single 4

Double 5.50

Americano

Single 3.50

Amaretto DiSaronno 10

Frangelico 10

Galliano 10

Otima Tawny Port

TenYear

14

Remy Martin VSOP 16

Courvoisier XO 35

Hennessy XO 50

*Before placing your order, please inform your server if a person in your party has a food allergy.
Guests are allowed two drinks per hour.*