

# 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

*(Salzburger Nockerl)*

*Nutella Caramel Sauce*

#### Chef's Cheesecake

*Fresh Seasonal Berries, Chantilly Cream*

#### Gelato & Sorbets

*Choice of Two:*

*Almond Nutella Swirl, Pistachio Crunch, Mango, 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.*