

# Vintage

## STEAKHOUSE

### CHEF'S DESSERT SELECTION 12

#### SALTED CARAMEL CRÈME BRÛLÉE

*A creamy luscious Creme Brulee, Filled with Salted Caramel Cream,  
Topped with Caramelized Sugar*

#### SACHER TORTE

*Spiced Chantilly Cream, Chocolate Ganache Sauce*

#### RED CURRANT CAKE

*Apricot Sauce, Cocoa Almond Sponge,  
Red Currant Compote*

#### MIXED BERRIES BREAD PUDDING

*Port Wine Gel Sauce, White Chocolate Peta Crisp,  
Vanilla Bean Gelato*

#### VINTAGE SIGNATURE

#### ELDERBERRY CHEESECAKE

*Lemon Madeleine Cookie, Elderberry Compote,  
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 4*

#### AMARETTO DISARONNO 10

#### FRANGELICO 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.*

*\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,  
especially if you have a medical condition*