

# PRIME STEAKHOUSE

SINCE 1977

## Dessert Menu

### PORTS & DESSERT WINES

<b>FICKLIN VINEYARD</b> .....	10
Estate Bottle, "Old Vine", Madera, Tinta Port	
<b>FONSECA</b> .....	11
Portugal, "Bin^NO 27" Porto	
<b>TERRA D'ORO</b> .....	10
Amador County, Zinfandel Port	
<b>SAVIEZ VINEYARDS</b> .....	8
Muscat Canelli, California, 2007	

### SWEETS

<b>RASPBERRY CRÈME BRÛLÉE</b> .....	9
Vanilla Bean Crème Brûlée Baked With Macerated Raspberries And Served With Whipped Mascarpone, An Almond Biscotti, Fresh Raspberries And A Mint Sprig	
<b>ALMOND BOURBON BREAD PUDDING</b> .....	9
Rich Almond Bread Pudding Served With House-Made Vanilla Ice Cream And Chocolate Bourbon Sauce	
<b>DERBY BLISS CUP</b> .....	9
A Semisweet Dark Chocolate Cup Filled With Pistachio Mousse And Served With Dried Fruit Compote & Orange Whipped Cream	
 <b>LEMON CHEESECAKE</b> .....	9
Gluten Free Coconut Cookie Crust, Lemon Cheesecake Filling, Whipped Cream And Candied Lemon Peel. Served With Berry Coulis	
 <b>BLOOD ORANGE SORBET</b> .....	7
Served With Dehydrated Chocolate Dipped Blood Orange, Raspberries And Mint Sprig	

 "Gluten Free" designations are based on information provided by our ingredient suppliers.

Warning: Normal kitchen operations involve shared cooking and preparation areas. We are therefore unable to guarantee that any menu item is free from gluten or any other allergen, and we assume no responsibility for guests with food allergies or sensitivities.

\*\*Please inform your server of any allergies when ordering.