

DESSERTS

At PRHYME: Downtown Steakhouse, we pride ourselves on preparing all of our desserts right here in house using the best ingredients and proven classic techniques. Please indulge & enjoy!

- PRHYME CHOCOLATE PIE** 8.95
oreo crust, dark chocolate mousse, chocolate crumble, chocolate whipped cream
- WHITE CHOCOLATE MOUSSE PIE** 7.95
mixed berries, shaved white chocolate
- CARROT CAKE** 8.95
candied pecans, cinnamon cream cheese icing
- STICKY TOFFEE PUDDING** 7.50
candied nuts, toffee sauce
- CHOCOLATE MIDNIGHT CAKE** 9.95
amaretto caramel, almonds, vanilla bean ice cream, warm chocolate ganache poured table side
- VANILLA BEAN CRÈME BRÛLÉE** 8.95
Maker's Mark macerated berries

CHEESE BOARD

served with seasonal fruit compote, spiced honey, candied nuts & crostini

3 selections — 11.95 5 selections — 17.95

- BLUE AFFINÉE** – Wisconsin, aged 6 months, buttermilk, creamy
- MOODY BLUE** – Wisconsin, aged 4 months, smoked, nutty
- SAINT ANDRÉ** – Normandy France, triple crème, cow's milk
- GRAND CRU GRUYÈRE** – French style, creamy, nutty
- VINTAGE VAN GOGH** – 6 month, aged gouda, caramel flavor
- CYPRESS GROVE HERBS DE HUMBOLDT** – California, goat cheese, herbs de provence

THANK YOU

FOR JOINING US HERE AT

PRHYME

DOWNTOWN STEAKHOUSE

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AFTER DINNER DRINKS

TOPECA FRENCH PRESS COFFEE - 3.95
add Bailey's, Frangelico, Kahlua, Amaretto - 6

PORT	3 OZ GLS	BOT.
FONSECA, <i>Reserva Bin 27</i>	5.5	44
NIEPOORT, <i>Tawny</i>	6	48
QUINTA DO PORTAL, <i>Tawny 10 year</i>	11	44
TAYLOR FLADGATE, <i>Tawny 20 year</i>	13	104

DESSERT WINE	3 OZ GLS	BOT.
ROUMIEU-LACOSTE, <i>Sauternes</i>	9.5	50
ROYAL TOKAJI, <i>Tokaji Aszú 3 Puttonyos</i>	9	45
ROYAL TOKAJI, <i>Tokaji Aszú 5 Puttonyos</i>	17	85
DOLCE, <i>Late Harvest Napa Valley</i>		174

BRANDY	(2 OZ POUR)
LE REVISEUR V.S.,	11
LE REVISEUR V.S.O.P	13
GERMAIN-ROBIN X.O. <i>Select Barrel</i>	26
TESSERON X.O. LOT 76	28
TESSERON X.O. LOT 53	51
LOUIS XIII (PER OUNCE)	127
LECOMPTE CALVADOS 5 YR	14

SCOTCH	(2 OZ POUR)
BALVENIE 12 YR <i>Double Wood</i>	14
BALVENIE 14 YR <i>Carribbean Cask</i>	15
BALVENIE 21 YR <i>Portwood</i>	39
GLENFIDDICH 12 YR <i>Solera Reserve</i>	12
GLENFIDDICH 15 YR <i>Solera Reserva</i>	14
GLENLIVET 12 YR	12
GLENLIVET 18 YR	24
HEDONISM by <i>Compass Box</i>	22
HIGHLAND PARK 15 YR	20
JOHNNY WALKER BLUE	44
LAPHROAIG <i>Triple Wood</i>	19
MACALLAN 12 YR	16
MACALLAN 18 YR	40
OBAN 14 YR	18
SCAPA 16 YR	21
SIGNATORY 1997 <i>Glenlivet</i>	30
SIGNATORY 1983 <i>Glenburgle</i>	59
SYNDICATE 58/6	40

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