

DESSERTS

Our desserts are homemade

Chocolate Fondant \$10

Hot chocolate fudge cake made with valrhona chocolate served with homemade Tahitian vanilla ice cream

Sommelier Selection: Port, Fonseca, Tawny 10 Years Old **\$9.00**

Port, Graham vintage 1991 **\$22.00**

Homemade Profiteroles \$ 12

Filled with homemade vanilla ice cream, melted chocolate sauce

Sommelier Selection: Giona, Malvasia Delle Lipari, Passito, Italy, 2008 **\$8.00**

Traditional Chocolate Fondue for Two \$24

Melted dark Belgian chocolate served with fresh fruits (bananas, strawberries, pineapple, honey melon), marshmallows, chocolate chip cookies and Madeleines

Sommelier Selection: Champagne Ruinard Blanc de Blanc NV **\$23.00**

Our Famous Strawberry Tiramisu \$12

Served with white chocolate coulis topped with fresh strawberries

Sommelier Selection: Chateau Padouen, Sauternes, Bordeaux, 2006 **\$12.00**

Sorbet & Ice Cream \$8

Homemade daily selection

Exotic Fruits Chef Selection \$8

Served with side of macadamia nuts dry grapes and cookies

Sommelier Selection: King Estate, Vin Glace, Pinot Gris, Oregon **\$12.00**

French Crème Brulée \$8

With fruit assortment

Sommelier Selection: Moscato D' Asti, Massolino, Italy, 2010 **\$8.00**

Vita is open 7 days a week from 7pm to
1am