

Desserts



Tarta Ópera chocolate chiffon, frangipane, almond dacquoise, gianduja buttercream, godiva chocolate anglaise

Chèvre Cheesecake gin and beet coulis, sous-vide rhubarb, kataifi, apricot pâté de fruit

Crema Catalana *gf* bruléed spanish custard baked with fresh berries

Tarta de Limón short dough crust, toasted meringue, raspberry coulis, graham cracker crumble

White Chocolate Sphere mango gelato, ginger sponge, coconut macaroon, sherry caramel & finished tableside

Assorted Sorbet & Gelato *gf* seasonal selections

9 Each

AFTER-DINNER COCKTAILS

Key Lime Martini stoli vanilla vodka, fresh lime juice, cointreau & a dash of rumchata 12

Cygnus Coffee baileys irish cream, kahlua, grand marnier topped with coffee & whipped cream 8

Spanish Coffee stroh ignited tableside, topped with kahlua, brandy, coffee & whipped cream 10

COFFEES

'Crazy Fresh' Coffee — royal oak, mi 3

Segafredo Caffeinated and Decaf Espresso 3.5

Segafredo Caffeinated and Decaf Cappuccino, Macchiato, Latte 5

DIGESTIFS

Ramos Pinto Tawny Port 10

Dow's Fine Ruby Port 8

Taylor Fladgate 1st Estate Reserve Port 8

Fonseca Bin 27 Port 8

Sandeman Fine Ruby Port 8

Sandeman Founders Reserve Port 7

Trentadue Chocolate Amore Port 12

Grand Marnier 'Cuvee Du Centenaire' 25

gf = gluten free

To host a private event in Sky 1 or Sky 2 on the 28th floor, please contact cygnus27@ahchospitality.com or call 616.776.6460