

Desserts



- Caramelia Chocolate Torte** chocolate cake & mousse, whipped crème fraiche, macerated strawberry
- Vanilla Chiffon Roulade** white chocolate saffron mousse & blackberry jam
- Crema Catalana** *gf* bruléed spanish custard baked with fresh berries
- Pecan Apple 'Cobbler'** *gf* vandermill 'totally roasted' cider gelato, dehydrated apple
- Chocolate Sphere** spiced chocolate cake, candied walnut, raspberry, banana, ibarra chocolate & finished tableside
- Assorted Sorbet & Gelato** *gf* seasonal selections

9 Each

AFTER-DINNER COCKTAILS

- Brandy Alexander** christian brother's brandy, crème de cocoa, cream & fresh nutmeg 12
- Cygnus Coffee** baileys irish cream, kahlua, grand marnier topped with coffee & whipped cream 8
- Spanish Coffee** bacardi 151 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

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| Ramos Pinto Tawny Port 10 | Sandeman Fine Ruby Port 8 |
| Dow's Fine Ruby Port 8 | Sandeman Founders Reserve Port 7 |
| Taylor Fladgate 1 st Estate Reserve Port 8 | Trentadue Chocolate Amore Port 12 |
| Fonseca Bin 27 Port 8 | Grand Marnier 'Cuvee Du Cent Cinquantaire' 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