

Introducing Hyatt's first proprietary couverture chocolate - Hyatt's São Tomé 65% chocolate has been developed by our pastry specialist team in partnership with Felchlin Switzerland, providing our chefs with a high-quality chocolate, while supporting sustainability. The cacao from São Tomé has been recognized as one of the fine flavor varieties of the world and we can't wait for you to try it.

Dessert

CAFÉ CHOCOLATE \$11

Hyatt Sao Tomé 65% Chocolate | White Coffee Mousse | Hazelnut Crunch

STICK. FLOAT. PIE. \$11

Fried Cinnamon Roll Bread Pudding | Root Beer Granita with Vanilla Bean Gelato
Morello Cherry Pie

PEACHES AND CRÈME \$11

Vanilla Bean Crème Brûlée | Roasted Peaches Compressed with Southern Comfort
Corn Cookie Crumble | Sweet Tea Reduction | Milk Sherbet

KEY LIME \$11

Graham Crunch | Coconut Meringue | Exotic Fruit Gel | Dark and Stormy Gelato

Port Selections

TAWNY PORT 3.5 OZ

Taylor Fladgate 10 year | 12

Taylor Fladgate 20 year | 18

Taylor Fladgate Tawny Port 40 year | 54

Taylor Fladgate Late Bottle Vintage 2008 | 10

RUBY PORT 3.5 OZ

Dow Vintage Port 1985 | 32

Coffee

Coffee | 4

Cappuccino | 5

Café Latte | 5

Café Mocha | 5

Espresso | 4

Double Espresso | 6

