



Introducing...
Ballet-themed
*D*essert *P*airings

The Grand Tier Restaurant pays *homage* to American Ballet Theatre's Spring 2009 season with a selection of unique desserts inspired by the countries of origin for each ballet. As a complement to our regular dessert menu, these spectacular creations will be offered during dinner pre-curtain or as a perfect intermezzo, pre-ordered for intermission.

The background of the entire page is a light pink color with a repeating pattern of white silhouettes of ballet dancers in various poses, such as arabesques and pliés. The text is centered within a white rectangular area that has a thin pink border.

Le Corsaire (May 26-30)

Almond Financier

A Mediterranean cake made with almond flour and caramelized butter. Served with a mango compote and crystallized ginger.

All Prokofiev Celebration (June 1-6)

Apple-filled Blinis

Russian-style crêpes filled with apples. Served warm with crème fraîche and drizzled honey.

Airs/La Sylphide (June 15-20)

Chocolate Drambuie Mousse

Inspired by the ballet's Scottish setting, this mousse is served with a spiced shortbread and chocolate sauce.

Swan Lake (June 22-27)

Valrhona Chocolate Swan

A dome-shaped mousse with "chocolate feathers". Served with espresso cream.

Sylvia (June 29-July 4)

Baklava

A classic Greek pastry made with walnuts, honey and phyllo. Served with cherry compote.

Romeo and Juliet (July 6-11)

Moscato d'Asti Zabaglione

A sumptuous Italian dessert made with Moscato d'Asti zabaglione and wild strawberries.