

Frontera Grill Dessert

May 8 - June 2 2012

Desserts

Tartaleta de Chocolate Oaxaqueno: Oaxacan chocolate tart, toasted mezcal meringue, bittersweet chocolate-raspberry ice cream. \$9.00

Duo de Flanes: A duo of caramel custards: classic Mexican vanilla bean & Gentle Breezes honey with Bayless Garden lemon verbena. Honey-poached apricot & honeycomb candy. \$8.25

Tres Leches de Coco: Coconut tres leches cake, honey Manila mango sorbet, coconut crunch, mango salsa with Bayless Garden herbs. \$8.75

Sopa de Frutas: Silky horchata sorbet (pulverized rice, cinnamon, Mexican vanilla) with height-of-season local rhubarb three ways: sweet-and-tangy compote, crunchy shavings, refreshing "broth." \$7.50

Frontera's Chocolate Pecan Pie: with Kahlua whipped cream. \$8.50

Homemade Ice Creams: Choose your ice cream: Mexican vanilla bean with Torres brandy, or Oaxacan chocolate raspberry. Choose your topping: homemade cajeta (goat milk caramel) or bittersweet hot fudge. \$8.00



Coffee, Organic Tea, Oaxacan Chocolate

Frothy Mexican Hot Chocolate: Rustic Oaxacan dark-roast chocolate, steamed with hot milk. \$5.00

Frontera Blend from Intelligentsia Coffee: Organic Brazilian beans offer a creamy mouth feel and soft acidity, beautifully balanced by dry fruit from Colombian coffee. \$2.50

Press Pot "Coffee with a Cause": 100% organic beans from La Perla de Oaxaca, roasted locally by Intelligentsia. (Abundant creamy Swiss milk chocolate surrounds lemondrop candy acidity with a tiny edging of fresh blackberries). \$4.75

Rishi Organic Tea: Emerald Lily Green, Jasmine Pearl, Iron Goddess of Mercy Oolong, Earl Grey, Yunnan Golden Buds Black, Wild Tree Pu-erh, Peppermint Rooibos, Chamomile Medley, Tangerine Ginger. \$3.50

Espresso/Cappuccino: Intelligentsia Black Cat Espresso 3, Double 4, Cappuccino (double.) \$4.50

Cafe de Olla: Spice, fruity sweet coffee. \$2.50

Chocolate Cappuccino: Intelligentsia Black Cat espresso & Oaxacan chocolate steamed with hot milk \$5.50



After Dinner Specialties

Caramel Apple: D'Aristi rum, housemade cajeta caramel, JK Scrumpy's hard cider, Mexican chocolate rim. \$10.00

Cafe Playa: Kahlua, golden Arette anejo tequila, steaming americano (espresso, hot water) whipped cream, dusting of Mexican chocolate. \$8.00

Chocolate Mezcalero: Del Maguey crema de mezcal in steaming Oaxacan chocolate with a dash of cinnamon. \$9.00

Cafe Tacuba: Arette blanco tequila, Kahlua, fresh-brewed Intelligentsia Black Cat Espresso and half-and-half, shaken over ice tableside. \$9.00

