Topolobampo Dessert

November 19 - December 14, 2013

Desserts

Delicia de Coco: Ccoconut espuma (infused with D'Aristi rum) in a bittersweet chocolate shell, gooey coconut pudding, coconut sorbet, creamy tapioca (infused with Bayless Garden kaffir lime leaf,) young coconut. $12.00

Chocolate, Oaxaca: Warm chocolate mesquite cakes, Mexican vanilla bean ice cream (infused with aromatic rosita de cacao), sweet masa pudding (nicuatole), toasted almond, cocoa nibs, masa crisps. $12.00

Ante de Membrillo: Liqueur-infused butter cake with Seedling Farm Figs, gooey meringue, whipped sweet cream & brown butter-Torres brandy ice cream. $12.00

"Tamal" de Piña, Café Chiapaneco: Airy steamed sweet corn-pineapple tamal cake, Chiapas coffee ice cream, charred tamal-chocolate crumble. $12.00

Fiesta de Rompope : Delicate rompope (Mexican eggnog) mousse, warm yucca doughnut bites, Mexican cinnamon cocoa cookie, spiced brandy ice cream, Seedling Farm red berry jam, brandied tart cherries. $12.00

Crepas con Cajeta, Plátano y Chocolate: warm, buttery crepes filled with ripe plantain & bittersweet chocolate, cajeta (goats milk caramel), caramelized plantain ice cream, toasted meringue, Spence Farm whole wheat crumble. $12.00

Helados Caseros: Homemade ice creams: Coffee with Chocolate-Covered almonds; Nutty/Caramely "toasted milk"; Oaxacan chocolate sorbet. $5.00 each

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Coffee, Organic Tea, Oaxacan Chocolate

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

Frothy Mexican Hot Chocolate: Rustic Oaxacan dark-roas chocolate, steamed with hot milk.

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

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

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

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