

# TOPOLOBAMPO DESSERT

April 24 - May 19, 2012

## DESSERTS

**Flan de Camote Borracho:** unctuous cinnamon & black pepper flan, Nichols Farm sweet potato espuma, Centenario anejo tequila caramel, candied Three Sisters Garden pecans, toasted tequila meringue, cilantro micros. \$11.00

**Tres Leches con Duraznos:** Olive oil tres leches cake, Masamoto peach compote, Baja olive oil ice cream, whipped homemade ricotta, gooey meringue. \$11.00

**Tartaleta de Rubarbo:** warm, flaky-crust pie of vanilla-scented Klug Farm rhubarb with crunchy black sesame streusel, Bayless Garden hoja santa crema, black sesame ice cream, shaved raw rhubarb. \$11.00

**Platano con Crema:** Moist Mexican vanilla layer cake with crema buttercream, warm plantain croquets, caramelized plantain ice cream, coriander crumble & whipped crema. \$11.00

**Pastel de Cacao y Mesquite:** Warm, moist chocolate-mesquite cake, caramelized amaranth ice cream, avocado pudding, sweet tamal, alegría candy. 2001 Felsina Vin Santo del Chianti Classico, Tuscany, Italy

**Crepas con Cajeta y Pera:** buttery-crispy crepa, homemade goat's milk caramel, poached Seedling Farm pear, velvety ice cream infused with queso anejo & black pepper. \$11.00

**Helados Caseros:** Homemade ice creams: Fraise des bois (wild strawberry) with Torres brandy; Oaxacan chocolate with Founders porter beer. \$9.00



## 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-roast 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:** Intelligentsia 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

