



# DESSERTS

## TRADITIONAL STRAWBERRIES

### FROM IRAPUATO

Strawberries in two textures, with saffron crème

and white chocolate foam

*Pairing: Rosé/Piedra de Oro*

169.00

## ZUCCHINI PASTRY

With pecan and wood fired raw milk sherbet

*Pairing: Rosé*

169.00

## CACAO AND CHOCOLATE SOUP

With lavender sherbet and seasonal flowers

*Pairing: Rosé/Blancs*

169.00

## LOW & SLOW COOKED CALABAZA EN TACHA

### (CANDIED PUMPKIN)

Cooked for 7 hours, with geranium foam,

quince paste and shaved tequila with lime

*Pairing: Blancs*

169.00

## DECONSTRUCTION OF CHEESE TARTE

With cajeta from Celaya (caramelized goat's milk),

pailleté feuilletine (wafer flakes)

and berries sherbet with bilberry and honey foam

*Pairing: Blancs*

179.00

## BEET MOUSSE

Low and slow cooked beet mousse

with wood fired beet foam

*Pairing: Blancs*

179.00

## CHOCOLATE BROWNIE

With almonds and cacao sherbet

with lavender foam

*Pairing: Blancs*

189.00



## “DIVERSIDAD DE GUANAJUATO”

### (GUANAJUATO’S DIVERSITY )

A dessert inspired by the ingredients of the fields

of Guanajuato. Composed of xoconostle jello,

almond dust, cacao, freeze-dried nopal,

3 seasonal sherbets (cajeta, xoconostle and

strawberry), citrus fruits, and red wine

reduction with seasonal field flowers

*Pairing: Rosé*

199.00

## DESSERTS TRILOGY

Beet mousse, chocolate brownie and

calabaza en tacha (candied pumpkin)

*Pairing: Rosé*

349.00

