

# topolobampo

## APPETIZERS TO SHARE

**Oysters** Shucked to order. Tomatillo-habanero "miñoneta," smoky chipotle-garlic salsa & fresh-cut limes. *Ask your server about today's selection* Half dozen, 15. One dozen, 30

**Grand Seafood Platter** One dozen oysters & their accompaniments, Classic ceviche & Tropical fresh tuna coctel. 44

**Trio, Trio, Trio** A sampling of Classic Ceviche, Yucatecan Shrimp & Calmari Ceviche & Tropical Fresh Tuna Coctel. 22

## VIBRANT

**Scallops in Aguachile** Viking Village diver scallops, spicy Beck Grove organic lime and habanero "broth," red wakame, salt-cured nopal, bursts of lime, micro cilantro.

**Panucho Chicago-style** Crispy tortilla filled with unctuous black bean-egg yolk filling, Nichols Farms charred Brussels sprout escabeche (güero chile, caramelized onion, fruit vinegar, Baja olive oil), local Kaskaskia cheese.

**Yellowtail in Quince Chamoy** Pristine Baja yellowtail sashimi-style, tangy-spicy chamoy (apricot, guajillo, quince, lime), Alaskan king salmon caviar, Bayless Garden oxalis, crunchy-tangy chayote.

**Red "Ceviche" of Red Snapper** Gulf red snapper cured in crimson jamaica & pineapple vinegar, amaranth-pepita crema, charred pineapple, green amaranth crisp, oxalis

## FRESH

**Winter Fiesta Salad** Roasted Nichols farm beets, jicama & heirloom apple (infused with blood orange), toasted peanut gelatina, crunchy peanut toffee, Baja olive oil.

**Classic Topolo Salad** Bayless Garden greens, La Nogalera walnut oil, lime, toasted walnuts & chile threads.

**Smoked Shrimp & Octopus, Baja Flavors** Smoked Laughing Bird shrimp & wood-grilled baby octopus, Meyer lemon-Baja olive oil dressing, avocado, tangy mustard greens & basil, Luques olives, morita crunch.

## ANCIENT

**Enfrijoladas** Homemade tortillas, parsnip-camote mash, creamy cincho cheese, luscious black bean-habanero sauce, seared tomatitos & knob onions.

**Frog Leg Tamal, Cascabel Chile** Grill-charred polenta-style tamal with frogs legs, tepary beans two ways, cascabel chile salsa, guaje seeds, ember-roasted chayote.

**Striped Bass in Mole Amarillo** Roasted Atlantic striped bass in yellow mole (guajillo, hoja santa, tomato, tomatillo, spices), crispy Chesapeake Bay oysters, hoja santa-braised fennel, local mushrooms, fresh garnishes.

## SOULFUL

**Sopa Azteca** Dark broth flavored with pasilla, with grilled chicken, avocado, Meadow Valley Farm hand-made Jack cheese, thick cream, crisp tortilla strips.

**Crab "Chileatole"** Alaskan king crab, rustic-creamy "soup" of corn, pasado chile, potatoes & sea vegetables, duck egg.

**Arctic Char, Ancho Chile & Porcini** Crispy skin Arctic char, ancho-porcini broth (with charred onion), roasted chayote, Nichols Farm Yukon gold potatoes.

## BOLD

**Shrimp & Cod Cakes, Three Chile Braise** Fluffy cakes of preserved shrimp & cod, nutty Oaxacan three-chile braise, cilantro-infused nopal batons, preserved shiro pak choy.

**Rabbit Loín, Chiled Achiote Sauce** Slow-cooked Gunthorp rabbit, red chile-achiote sauce, mashed white sweet potato, verdant huauzontle, salt-cured nopales.

**Lamb in Ancho-Tamarind Sauce** Roasted Crawford lamb, tangy-sweet sauce of ancho chile, tamarind & honey, creamy parsnip (infused with bone marrow), tortitas of kale studded with pine nuts.

## COMPLEX

**Wintery Stuffed Pasilla Chile, Nogada Sauce** Cool sweet-sour pasilla chile, fruity hedgehog mushroom filling (apples, plantain, prunes, black garlic, black olive), nogada cream (walnuts, almonds, fresh goat cheese).

**Duck in Chestnut Green Mole** 10-day-aged Gunthorp duck breast, chestnut-thickened green mole (poblano, plantain, sweet spices, herbs), duck carnitas-foie gras stuffing, spiced quince, broccolini, duck skin crunch.

**Venison, Ancho & Cacao** Hawk's Tail Ranch venison, ancho-cacao sauce with pepita & pinenut, pumpkinseed "risotto," fossilized tatume squash.

**Carne Asada in Mole Negro** Wood-roasted 28-day-aged prime ribeye in classic Oaxacan black mole (chilhuacle chiles & 28 other ingredients), chipil tamal, black beans, smoky green beans.

## ENCHANTING

**Tropical Tastes** Papaya sorbet, pumpkin "pudding" & tropical mamey, crunchy amaranth alegrías, warm local honey.

**Coconut Delicia** Coconut 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.

**Quince Ante** Liqueur-infused butter cake with Seedling Farm Figs, gooey meringue, whipped sweet cream & brown butter-Torres brandy ice cream.

## LUXURIOUS

**Warm Chocolate, Frozen Coconut** Warm mesquite-chocolate cake, coconut atole ice cream, coconut espuma, honey-avocado pudding.

**Rompope Fiesta** 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.

**Cajeta Crepes, Chocolate & Plantain** Warm, buttery crepes with ripe plantain & bittersweet chocolate, cajeta (goats milk caramel), caramelized plantain ice cream, toasted meringue, Spence Farm whole wheat crumble.

<b>3 Courses</b> \$55	add perfect wine pairing \$35
<b>5 Courses</b> \$90	add perfect wine pairing \$60
<b>7 Courses</b> \$120	add perfect wine pairing \$80

# MEXICO CITY 1491

## ANCIENT FLAVORS, MODERN TASTES

### THE PERFECT 7

#### VIBRANT

**Red "Ceviche" of Red Snapper** Gulf red snapper cured in crimson jamaica & pineapple vinegar, amaranth- pepita crema, charred pineapple, green amaranth crisp, oxalis

*Godmé Père et Fils, Brut Réserve, 1er Cru, Verzenay, Champagne, France NV*

#### ANCIENT

**Frog Leg Tamal, Cascabel Chile** Grill-charred polenta-style tamal with frogs' legs, tepary beans 2 ways, cascabel chile salsa with guaje seeds, ember-roasted chayote

*La Bastide Saint Dominique, Châteauneuf-du-Pape, Rhône Valley, France 2012*

#### SOULFUL

**Crab "Chileatole"** Alaskan King crab, rustic-creamy "soup" of corn, pasado chile & herbs, potatoes & sea vegetables, duck egg

*Domaine Des Baumard, Savennières, Loire Valley, France 2009*

#### BOLD

**Rabbit Loin, Chiled Achiote Sauce** Slow-cooked Gunthorp rabbit, red chile -achiote sauce, mashed white sweet potato, verdant huauzontle, salt-cured nopales

*Casaloste, Chianti Classico, Tuscany, Italy 2009*

#### COMPLEX

**Venison, Ancho & Cacao** Hawk's Tail Ranch venison, ancho-cacao sauce with pepita & pinenut, pumpkinseed "risotto," fossilized tatume squash

*Celler Can Blau, "Mas De Can Blau," Montsant, Spain 2010*

#### ENCHANTING

**Tropical Tastes** Papaya sorbet, pumpkin "pudding" with tropical mamey, crunchy amaranth alegrías, warm honey

*Gini, Recioto Di Soave Classico, "Col Foscari," Veneto, Italy 2008*

#### LUXURIOUS

**Warm Chocolate, Frozen Coconut** Warm mesquite-chocolate cake, coconut atole ice cream, coconut espuma, honey-avocado pudding

*Fattoria Viticcio, Vin Santo Del Chianti Classico, "Dolce Arianna," Tuscany, Italy 2005*

**7 Courses** \$120 add perfect wine pairing \$ 80



**TOPOLOBAMPO Contemporary | 445 North Clark Chicago, IL | 312.661.1434**

Rick and Deann Bayless proprietors | Carlos Alferez manager partner

Andres Padilla chef de cuisine | Richard James executive sous chef | Joel Ramirez sous chef

Jill Gubesch sommelier | Oliver Camacho manager

18% gratuity added to parties of 6 or more