Topolobampo Chefs Tasting

March 4 - March 29, 2014

Mexico City 1491: Ancient Flavors, Modern Tastes

The Perfect 7: 7 Courses $120 Wine Pairing $80

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 Everglades 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, Chilied 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 Hill 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 Foscarin,” 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

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