Topolobampo Dinner

March 4 - March 29, 2014

Appetizers to Share

Ostiones: oysters shucked to order. Tomatillo-habanero "minoneta," 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, Ceviche Fronterizo & Coctel de Atun Tropical $44 (Half size platter $23.50)

Trio, Trio, Trio: A sampling of Classic Ceviche, Yucatecan Shrimp & Calmari Ceviche & Tropical Fresh Tuna Coctel. $22.00

Please Choose

3 Courses $55: Add perfect wine pairing $35.

5 Courses $90: Add perfect wine pairing $60.

7 Courses $120: Add perfect wine pairing $80.

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.

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

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.

Fresh

Winter Salad: Lime dressed beets, grapefruit, avocado two ways, Baja Olive Oil, olive wood-smoked scallops, homemade carne seca (dried beef), serrano chile.

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 Everglades frogs legs, tepary beans two ways, cascabel chile salsa, guaje seeds, ember-roasted chayote.

Winter Walleye: Cured Lake Erie walleye, braised heirloom white beans with guajillo chile, spinach & clam, creamy Iriquois white corn fritter.

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

Tortita Ahogada: Pork belly 2 ways (wood grilled, lardo), homemade "porridge bread," spicy tomato arbol sauce, pickled rutabaga, Mexican oregano.

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

Lamb in Mole de Calabaza: Smoky, slow-cooked lamb "porchetta," pumpkin mole (ancho, tomato, spices, pepitas), roasted sunchokes, fingerlings.

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).

Venison, Ancho & Cacao: Hawk’s Hill Ranch venison, ancho-cacao sauce with pepita & pinenut, pumpkinseed “risotto,” fossilized tatume squash.

Carne Asada in Mole Negro: 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.

Aged prime ribeye & foie gras in black mole. Add 10

Enchanting

Tropical Tastes: Papaya sorbet, pumpkin “pudding” & tropical mamey, crunchy amaranth alegrías, warm local honey.

Queso y Frutas: Warm brioche bread pudding (infused with queso anejo), poached quince, queso anejo ice cream, Seedling Farm persimmon puree, hazelnut crumble.

Peaches in Cream: Goat milk crema mousse filled with Masumoto peach gelatin & Klug Farm raspberries. Buttery shortbread, Bayless Garden geranium natilla.

Luxurious

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

Date Cake with Mango: Warm Flying Disc Ranch date-tamarind cake, cajeta (goat milk caramel), honey Manila mangoes, maple-hickory nut ice cream, candied millet.

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.