

# TOPOLOBAMPO DINNER

April 24 - May 19, 2012

## MARISQUERIA

**Ostiones:** Oysters shucked to order. Our oysters are raised by sustainable practices and served with tomatillo-habanero minoneta, smoky chipotle-garlic salsa and fresh-cut limes; we always have a variety of hot sauces, should that appeal. (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:** Sampling of Ceviche Fronterizo, Ceviche Yucateco & Coctail de Atun Tropical. \$19.00

**Coctel de Atun Tropical:** Sashimi-grade Hawaiian yellowfin tuna, avocado-tomatillo guacamole, tangy mango-grapefruit salsa. \$14.50

**Ceviche Fronterizo:** Lime-marinated Hawaiian albacore with tomatoes, olives, cilantro, green chile; on crispy tostaditas. \$14.00

**Ceviche Yucateco:** Steamed Mexican blue shrimp & calamari, lime, orange, habanero, avocado, jcama & cilantro. Crispy tortilla chips. \$13.50

**Ceviche Verde de Jurel:** "Express" ceviche of fresh Pacific yellowtail, fresh cilantro & parsley, spicy serrano, nopal cactus, tangy-aromatic yuzu. \$14.00

**Bocaditos de Baja:** Yellowtail ceviche verde (cilantro, parsley, serrano, nopal, yuzu), fresh-shucked "Fat Bastard" oyster (WA) (pickled pig's feet, chicharron, nori), cultured abalone (nutty, red-chile salsa macha) \$21.00

**Salpicon de Camarones:** Smoked shrimp, Nichols butterball potatoes & avocado in salsa negra mayo. Salmon bacon, micro arugula, ancho-infused dry Jack chicharron. \$14.00



## ENSALADAS & ENTRADAS

**Sopa Azteca:** Dark broth flavored with pasilla, with grilled chicken, avocado, Meadow Valley Farm hand-made Jack cheese, thick cream, crisp tortilla strips. \$9.00

**Lasana Autoctona de Huitlacoche:** "Lasagna" of corn masa noodles, huitlacoche (inky corn mushroom), roasted white sweet potato & crunchy nixtamal in herby-green, fresh corn sauce (wild greens, serrano chile). \$13.50

**Foie Gras con Platano Macho:** Banana leaf-wrapped terrine of cured Belle Farms foie gras & ripe plantain, smoky salsa negra, brown-butter-toasted sourdough migas, caramelized cacao nibs, tangy arugula. \$18.00

**Tres Bocaditos Oaxaqueños:** Three bites of Oaxaca - aged beef tenderloin tasajo (black beans); classic chorizo (Oaxacan pasilla salsa, quail egg); red chile pork loin cecina (avocado-tomatillo salsa, pickled tomatillos, pickled radish pods). \$15.00

**Gordita Inflada:** crispy puffed fresh-ground masa gordita, xonequi-style filling (black beans & braised greens), soft-poached Little Farm egg, unctuous queso anejo cream, salsa negra. \$14.00

**Sabores Clasicos, Creaciones Nuevas:** A modern take on two classic Baja flavors: Caesar Cardinis 1920's salad (little gem lettuce, classic dressing, crouton "foam") & street-style fish in tortillas (mahimahi steamed in fresh corn masa "tortilla," golden crunch, spicy arbol salsa, classic crema). \$15.00

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**Ensalada Primavera:** Bayless Garden organic greens, guajillo-rhubarb vinagreta, homemade almond ricotta, crispy quinoa, crunchy jicama, rhubarb-elderflower chips. \$12.00



## PLATILLOS FUERTES

**Carne Asada y Barbacoa en Mole Negro:** Wood-grilled Premier Wagyu ribeye & slow-roasted Crawford Farm lamb in classic Oaxacan black mole (chilhuacle chiles & 28 other ingredients), corn husk-steamed chipil tamal, unctuous black beans, smoky green beans. \$45.00

**Borrego al Pasilla con Aceitunas:** Rosemary-scented, roasted Elysian Fields lamb ribeye & lamb belly, dark pasilla chile sauce (black olives, red wine), creamy local asparagus, black lentils, red wine gelatinas, candied black olives. \$39.00

**Pato en Pipián Rojo de Nuez:** Gunthorp duck (breast, carnitas), red chile pipián (pasilla chiles, pecans, cacao), wild green “nuggets,” charred patty pan and tatume squash, corn masa crisp. \$34.00

**Chile Relleno de Hongos Silvestres:** flame-roasted New Mexico green chile, wild mushroom picadillo filling (chanterelles, toasted hazelnuts, golden raisins), polenta-style tamal with squash blossom, charred tomato salsa, homemade ricotta cream, tangy frisee. \$25.00

**Langosta Brava:** Maine lobster poached in lime-garlic butter, salsa huevona (hand-crushed spicy salsa of charred tomatoes, white onion, jalapeno), sweet corn tamales, grilled knob onions. \$39.00

**Pescado en Crema de Ajo Verde:** crispy-skin Alaskan arctic char, luscious green garlic crema (cauliflower, Mexican oregano), wild nettles (smoky habanero, achiote oil), crunchy chayote, orange-lime puree. \$34.00

**Trucha al Acuyo con Hongos:** Hoja santa-crusted Rushing Waters trout in green pipián (tomatillo, poblanos, pepitas). Black Aztec corn “polenta” cakes with pumpkinseed butter, roasted wild & cultivated mushrooms, charales powder. \$35.00

**Pescado y Mariscos en Mojo Verde:** Spicy, herb-marinated day-boat catch, charred baby octopus & beer-steamed West coast mussels, green garlic mojo de ajo (local green garlic, Baja olive oil), peas three ways (mint-scented puree, fresh, crunchy-crispy), Nichols Farm butterball potatoes, guero chile gems. \$35.00

