

# TOPOLOBAMPO LUNCH

April 25 - May 22, 2012

## SUSTAINABLE SEAFOOD BAR

**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

**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, jicama & cilantro. Crispy tortilla chips. \$13.50

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

**Trio, Trio, Trio:** Sampling of Ceviche Fronterizo, Ceviche Yucateco & Coctail de Atun Tropical. \$19.00

**Grand Seafood Platter:** one dozen oysters & their accompaniments, Ceviche Fronterizo & Coctel de Atun Tropical \$44 (Half size platter \$23.50)



## ENSALADAS & ENTRADAS

**Ensalada Primavera:** Bayless Garden organic greens, guajillo-rhubarb vinagreta, homemade almond ricotta, crispy quinoa, crunchy jicama, rhubarb-elderflower chips. \$10.50

**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). \$13.50

**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). \$13.00

**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. \$17.50

**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. \$13.50

**Sopa Azteca:** Dark broth flavored with pasilla, with grilled chicken, avocado, Meadow Valley Farm hand-made Jack cheese, thick cream, crisp tortilla strips. \$8.50



## PLATILLOS FUERTES

**Borrego en Mole Negro:** wood-grilled Crawford Farm lamb leg, classic Oaxacan black mole (chilhuacle chiles and 28 other ingredients), corn husk-steamed chipil tamal, unctuous black bean, smoky green beans. \$19.00

**Carne Asada "Brava" :** Serrano-marinated, grass-fed Tall Grass flank steak, salsa huevona (hand-crushed, grill-roasted tomatoes, jalapeños). Grilled knob onions and sweet corn tamales with crema & fresh cheese. \$25.00

**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. \$16.50

**Ensalada de Carnitas:** crispy duck leg carnitas, Living Waters young greens, orange vinagreta (black pepper, árbol chile), shaved kohlrabi, spicy pickled kumquats, toasted chile threads. \$17.00

**Chilaquiles al Pasilla:** Angel hair chilaquiles of crisp tortilla threads, smoky Oaxacan pasilla sauce and braised chard. Homemade fresh cheese, Bayless Garden microgreens. 14

with organic farm egg 16

with grilled chicken breast 19

\$14.00. With Organic farm egg \$16.00. With grilled chicken breast \$19.00

**Pescado en Crema de Ajo Verde:** crispy-skin Alaskan arctic char, luscious green garlic crema (cauliflower, Mexican oregano), wild nettles (smoky habanero, achioté oil), crunchy chayote, orange-lime puree. \$23.00

**Camarones en Pipian Verde:** fresh Florida shrimp in green pipian (tomatillos, poblanos, pepitas), black Aztec corn "polenta" cakes with pumpkinseed butter, roasted wild & cultivated mushrooms, charales powder. \$23.00

**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. \$23.00

