

SAMPLE CHEF'S TASTING MENU

**MENUS CHANGE SEASONALLY;
CONTACT AMELIA FOR CURRENT OPTIONS**

FIRST COURSE

Sopa Azteca

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

2008 Churton Sauvignon Blanc, Marlborough, New Zealand

SECOND COURSE

Ensalada Topolobampo

Topolo salad of young organic greens in creamy lime-serrano dressing. Cilantro, garlic croutons, Vella dry Jack cheese.

2008 Topolovino Albariño, Central Coast, California

THIRD COURSE

Merluza en Pipián de Ajonjolí

Alaskan black cod with sesame pipián. Local ramps, blue crab roe, sweet peas, hoja santa-flavored black barley, Bayless garden arugula micros.

2007 D. Ventura "Viña Caneiro" Ribeira Sacra, Galicia, Spain

FOURTH COURSE

Borrego en Mole Negro

Roasted Crawford Farm lamb leg in Oaxacan black mole (3 chiles plus 25 other ingredients). Black bean tamalón, wood-grilled green beans, jamaica jewels.

2006 Bodegas Ateca "Atteca" Old Vines Garnacha, Calatayud, Spain

FIFTH COURSE

Crepas con Cajeta

Buttered crepes with homemade cajeta (goat milk caramel), toasted pecans, Michigan raspberry sauce and sweet plantains.

NV Campbells Rutherglen Tokay, Victoria, Australia

topolobampo