

SAMPLE TOPOLOBAMPO

FOUR COURSE MENU

**MENUS CHANGE MONTHLY;
CONTACT ELIZABETH FOR CURRENT OPTIONS**

FIRST COURSE

Trio, Trio, Trio

A sampling of Ceviche Fronterizo, Ceviche Yucateco and Ceviche de Atún "Chamoy."

SECOND 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.

THIRD COURSE

Merluza en Pipián de Ajonjolí

Roasted Alaskan black cod basted with Mexican "chimichurri" (cilantro, hoja santa, green chile, garlic) in silky sesame-poblano pipián. "Forbidden" black rice (simmered with hoja santa), chayote pearls, spicy chiles toreados mash.

or

Falda Asada "Brava"

Spicy serrano-marinated grass-fed flank steak (from Bill Kurtis's Tall Grass) with spicy salsa huevona (hand-crushed, grill-roasted tomatoes, serranos). Grilled knob onions and sweet corn tamal (topped with homemade sour cream and fresh cheese).

FOURTH COURSE

Elixir Primavera

Silky tropical-tasting Spence Farm pawpaw ice nestled into first-of-season rhubarb, afloat in sparkling strawberry "broth."

