

# SAMPLE TOPOLOBAMPO

## FOUR COURSE MENU

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

### FIRST COURSE

#### *Tlalpollo*

Braise of wild morels plus shiitake, oyster and beach mushrooms with slow-roasted garlic, herby hoja santa, fresh fava beans, black lentils and chochoyotes (masa dumplings). Queso añejo crema.

### SECOND COURSE

#### *Ceviche Verde*

Sashimi-grade Hawaiian ahi tuna with Mexican “chimichurri” (cilantro, parsley, roasted garlic, serrano chile, olive oil), fresh-squeezed lime juice, cucumber and jicama. Roasted fennel, fennel pollen, dry Jack chicharrón, pinenut crunch.

### THIRD COURSE

#### *Pollito en Escabeche Oriental*

Gunthorp heritage-breed rock hen in Valladolid-style escabeche (olive oil, fruit vinegar, spices, poblano chile). Crispy black bean panucho with creamy egg yolk center, shaved Klug Farm asparagus, pickled red onion “caviar”).

or

#### *Pescado a la Veracruzana*

Garlic-marinated, pan-roasted Lake Superior walleye with classic salsa Veracruzana (roasted tomatoes, capers, olives, pickled jalapeños, herbs). Wood-grilled Klug Farm asparagus, croquetas de bacalao, Gulf-style white rice.

### FOURTH COURSE

#### *Fresas con Crema de Pistache*

First-of-season Klug Farm strawberries, Mexican vanilla bean cake, strawberry ice, sweet pistachio pipián, crunchy pistachio palanqueta

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