

## Pre-Colombian Palace Table, 1491

Scallop, Smoked Chile, Vanilla

Sashimi-style sea scallop, rich tomatillo “broth” (herby hoja santa, Gulf Coast vanilla), spicy-smoky chile, salted cucamelons

Chef Rishi Manoj Kumar

Corn, Herbs and Flowers, Mountain Chile

Comal-charred shrimp with pumpkin seed oil, chileatole (cuaresmeño chile, squash blossoms, epazote, corn masa, rich broth), marigold, chia

Chef Meagan O’Connor

Wild Mushroom, Wild Onion, Ancient Grain

Wood-grilled hen-of-the-woods mushrooms, cured venison with wild onion, guajillo & ancho chiles with roasted tomato, polenta-style tamal with heirloom corn and capulin fruit,

spirulina-amaranth crisp

Chef Zach Steen

Muscovy Duck, Black Chile, Pecan

Slow-cooked duck breast, pasilla chile sauce with toasted pecan and inky huitlacoche, native squash, mother of all beans, pecan risotto

Chef Andres Padilla

Cacao, Pumpkin, Native Spice

Cacao-amaranth cake, pumpkin two ways (espuma, wood-fired), pumpkin seed-amaranth crisp, native spices (achiote, allspice)

Chef Elissa Narow

**\*Alternatatives for dietary restrictions are available upon request**

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