

"THE PRE-COLUMBIAN MENU 2017"

"In 1492 the first Europeans set foot on New World soil and changed the course of history. They brought guns and horses, new languages and diseases, and, of course, a host of ingredients that quickly found their way into the kitchen. Before their arrival, indigenous ingredients had been woven into unique flavors for millennia. Made entirely from Pre-Columbian ingredients, Topolo's latest menu reflects what Mexico may have tasted like, before it became "Mexico." Amazingly, some of modern-day Mexico's most common ingredients are not indigenous to the new world: No domesticated animals to speak of — certainly no pigs, chickens or cattle — which also eliminates hen eggs, dairy and lard. No wheat or refined sugar, either. So what did they cook? Abundance from a complex agricultural system that produced beans, corn, squash, tomatoes, tomatillos, avocados, amaranth, achiote and myriad tropical fruits. Wild hunted game and fish; wild foraged greens and herbs. And, of course, the New World's most famous ingredients — chile, chocolate and vanilla. We think you'll be surprised and delighted by the complexity and brilliance of this ancient kitchen."

Chef Rick Bayless

Hiramasa Yellowtail, Pineapple, Achiote

Sashimi-grade Baja hiramasa yellowtail, pineapple two ways (tangy-spicy "broth," char-roasted), achiote-infused agave, cucumber, amaranth-spirulina crisp, hint of vanilla

Jean Vesselle, Brut Rosé, "Oeil de Perdrix" Grand Cru, Bouzy, Champagne NV

Scallop, Shrimp, Cascabel Chile

Sea scallop, Gulf shrimp, cascabel chile-roasted tomatillo sauce, sour prickly pear, limey nopal cactus, herby pipicha, venison "powder"

Louis Michel & Fils, 1er Cru "Fourchaume" Chablis, Burgundy, France 2015

Butternut, Toksel, Pumpkinseed Pipian

Tender local butternut with pumpkinseed crust, smoky white bean toksel, ancho-pumpkinseed pipian, young purslane

Luis A. Rodriguez, Viña De Martin, "Os Pasás" Ribeiro, Spain 2013

Rabbit, Pulque Sauce, Coconut

Slow-cooked local rabbit with epazote, polenta-style tamal of coconut cream and fresh-ground corn masa, pulque sauce (roasted tomatillo, guaje seeds, chile de agua, pulque), corn masa crisp

Dom. Les Capréoles, "Diaclose," Régnié, Beaujolais, Burgundy, France 2015

Duck, Pasilla Chile, Wild Mushrooms

Local duck two ways (smoked, slow-cooked in its fat), pasilla chile sauce (cacao, roasted tomato), charred hen-of-the-woods mushrooms, wild onion, agave-simmered chokecherries (capulines), amaranth leaves

Add pan-seared foie gras \$15 supplement

Dom. Anne Gros & Jean-Paul Tollot, "Les Carrétals" Minervois, Languedoc-Roussillon, France 2014

Avocado, Tomatillo, Ground Cherry

Creamy avocado sorbet (pineapple, coconut, tomatillo), rustic ground cherry-tomatillo salsa

Cascinetta Vietti, Moscato d'Asti, Piemonte, Italy 2016

Chocolate, Camote, Coconut

Warm pudding cake of Mexican chocolate, camote & coconut cream; coconut sorbet (Mexican vanilla, coconut palm sugar), crunchy honey-pecan alegria, glossy chocolate-agave sauce

Toro Albalá, Marqués de Poley, Cream PX, Montilla-Moriles, Spain NV

Pre-Columbian Tasting, \$120; Wine pairings, \$80

Extending from south-western United States to nearly the tip of South America, agave's history can be traced back almost 12 million years. Almost 60 species of agave are indigenous to Oaxaca, with another 10 found throughout the rest of Mexico.

Del Maguey Azul Mezcal: Blue Weber Agave (usually used for tequila). Lemon zest, plantain, white pepper.

Por Siempre Sotol: Wonderfully funky Desert Spoon agave. Papaya beginning, peppery, wet stone finish.

Real Minero Field Blend Mezcal: Ancestral mezcal blend of 4 wild agaves. Cherry candy, roasted corn, toasted coconut

Agave Tasting Flight: \$25

We proudly serve handmade tortillas featuring organic heirloom corn from Mexico. Our goal is to serve you fish from sustainable fisheries and seasonal sustainably raised vegetables, meat and poultry. We support local, artisan farmers.

Please alert your server to any allergies.

SEAFOOD TO SHARE

Oysters Shucked to order. Tomatillo-habanero "miñoneta," smoky chipotle-garlic salsa & fresh-cut limes.

Ask your server about today's selection. Half dozen, 18. One dozen, 36.

Grand Seafood Platter One dozen oysters & their accompaniments, classic ceviche & tropical fresh tuna coctel. 60

Trio, Trio, Trio A sampling of Classic Ceviche, Shrimp & Scallop en Ceviche Verde & Tropical Fresh Tuna Coctel. 28

Shrimp, Scallop & Lobster Aguachile Sashimi-grade Hudson Canyon scallops, Florida pink shrimp, Maine lobster, spicy manzano chile, local cider, lime, jamaica flowers, crisp apple. 32

WINTER TASTING

Ensalada de Noche Buena Classic salad of beets (ember-roasted, marinated, raw), jicama, tangerine, peanuts & sugar cane. Homemade crema (infused with roasted peanut miso), toasted peanut-lime dressing

Jean Vesselle, Brut Rosé, "Oeil de Perdrix," Grand Cru, Bouzy, Champagne NV

Striped Bass a la Talla Chipotle-glazed Baja striped bass cooked over the wood fire, citrusy red chile salsa, herby avocado salsa, Cara Cara & blood oranges, crunchy fresh turnip

Dr. Bürklin-Wolf, Riesling, P.C. "Wachenheimer Goldbächel" Pfalz, Germany 2015

Pork Belly Gordita Inflada Golden tortilla pillow filled with crispy pork belly, butter-glazed porcini mushroom, black garlic black beans, salsa negra hollandaise, roasted knob onions, crispy black trumpet mushrooms

Remo Farina, Amarone della Valpolicella Classico, Veneto, Italy 2014

Suckling Pig, Chestnut Manchamanteles Slow-roasted Gunthorp suckling pig, fruity red-chile and chestnut manchamanteles mole, fluffy bread pudding, roasted crosnes (like wild sunchokes) with sage flower manteca, ginger-pickled rutabaga

Tres Sabores, Zinfandel, Rutherford Estate, Napa Valley, California 2014

Winter Delicia Warm "dried fruit" cake, apple cider-guava sorbet, tamarind crema, poached tejocotes (hawthorns), warm ponche "sauce"

Brooks, LH Riesling, "Tethys," Eola-Amity Hills, Oregon 2014

Seasonal Tasting, \$90, Wine pairings \$60

CLASSIC TASTING

Sopa Azteca Dark broth (infused with pasilla chile), wood-grilled chicken, avocado, Meadow Valley Farm hand-made Jack cheese, cultured cream, masa crisp

Domaine Du Petit Métris, "Les Fougeraies" Savennières, Loire Valley, France 2014

Ocean Trout, Cranberry Escabeche Crispy-skin ocean trout, rosy escabeche (cranberry vinegar, olive oil, caramelized onions, sweet spices), roasted onion petals, confit fennel, cranberry-ancho salsa

Dr. Bürklin-Wolf, Riesling, P.C. "Wachenheimer Goldbächel," Pfalz, Germany 2015

Chenille Mushroom Fideos Secos Toasted vermicelli, noodle-like chenille mushrooms, pumpkin-guajillo crema, toasted hickory nuts, bacon, winter spinach, our exclusive Bola Roja aged goat cheese

Lomita, Garnacha, "Pagano," Valle de Guadalupe, Baja California, Mexico 2014

Carne Asada Wood-grilled Imperial Wagyu, inky mole negro (chilhuacle chiles and 28 other ingredients), plantain almond crema, rooftop long beans, grilled king trumpet mushrooms
Add pan-seared foie gras \$15 supplement

Remo Farina, Amarone della Valpolicella Classico, Veneto, Italy 2014

Crepas con Cajeta Warm goat cheese-filled crepe pinwheels, brûléed persimmons, "5 spice" ice cream, local pumpkin crema, homemade cajeta (goat's milk caramel)

Jorge Ordóñez & Co., "Victoria N° 2" Málaga, Spain 2015

OR

Piñata Dulce Crispy meringue, pink guava and lychee sorbet, paw paw ice cream, citrus shortbread, guava-hibiscus sauce, grajeas, orange flower water crema

Cascinetta Vietti, Moscato d'Asti, Piemonte, Italy 2016

Classic Tasting, \$100, Wine pairings, \$60

Have a lighter appetite? Your server will help create your perfect meal.

TOPOLOBAMPO | 445 N Clark | Chicago

RICK & DEANN BAYLESS proprietors | **ANDRES PADILLA** chef de cuisine | **SUZANNE IMAZ** pastry chef

JILL GUBESCH wine director | **JEFF KANE WITZIG** manager | **ASHLEY TRANQUILL** wine coordinator

RUDY QUEZADA sous chef | **ZACH STEEN** sous chef | **JENNIFER MELENDREZ** pastry sous chef | **RISHI KUMAR** sous chef

WHITNEY BURKE general manager | **MELANIE BARROWS** assistant general manager