

topolo

2.0

JOY: WINTER CITRUS "EXPRESS" CEVICHE

Baja yellowtail kampachi, spicy-limey ceviche "broth," kumquat, cara cara, blood orange, ruby red grapefruit, Meyer lemon-leaf jewels, Michoacan avocado, crunchy jicama, knob onion rings, "tangerine lace" microgreens.

Davis Family Vineyards, Rosé de Noir, "Dutton Ranch," Russian River Valley, California

Fortaleza Still Strength

COMFORT: TAMAL COLADO, PISTACHIO PIPIAN

Polenta-style tamal (fresh-ground masa, white sweet potato, roasted poblanos, homemade crema), pistachio-thickened pipian (tomatillos, green chiles, three herbs), charred baby golden beets, Perigord truffles & tiny herbs.

2015 Domaine Weinbach, Riesling, "Cuvée Colette," Alsace, France

Leyenda Guerrero

LUST: SCALLOP, YELLOW MOLE

Seared scallop, fresh uni, yellow mole infused with uni, turmeric brined fennel seared in brown butter, fresh herbs (fennel tops, shiso).

2016 Topolovino, Syrah, "Sawyer Lindquist Vineyard," Edna Valley, California

Sotol La Higuera Leiophyllum

WONDER: RIBEYE, BLACK MOLE

Grilled Creekstone Natural prime ribeye steak, Oaxacan black mole (33 ingredients), Oaxacan black beans with avocado leaf, sesame-crusting grilled king trumpet mushroom, charred cipolini onions petals, amaranth microgreens.

2010 Ca' del Monte, Amarone della Valpolicella Classico, Veneto, Italy

Derrumbes Durango

Nostalgia: Pre-dessert - Concord grape-ancho sorbet, peanut cake and crema, sweet and sour candied ancho

EXUBERANCE: PASSION FRUIT, WHITE CHOCOLATE, CAJETA

13-layer crepe cake filled with passion fruit-white chocolate mousse, homemade cajeta (goats milk cAramel), jamaica-poached guavas, winter-spiced tuiles, toasted macadamias.

2001 Domaine Martin Schaezel, Vendanges Tardives Gewürztraminer, "Kaefferkopf," Alsace, France

La Venenosa Raicilla Sierra del Tigre