

# TOPOLO *Sunshine*

Shake off the cold and settle in for a refreshing burst of Topolo Sunshine. Tonight's menu spotlights the uniquely crafted, classic flavors of Topolobampo. We warmly offer you this special opportunity with generous-spirited Mexican hospitality.

Our handpicked wine and agave spirits pairings are optional, but always recommended.

*Rick & Deann Bayless*



## SEAFOOD TO SHARE



**Grand Seafood Platter** | One dozen oysters & their accompaniments, classic ceviche & tuna tropical. **60**  
**Trio, Trio, Trio** | A sampling of classic ceviche, shrimp & scallop in ceviche verde & tuna ceviche tropical. **28**  
**Topolo Oyster** | Salsa campechana (roasted tomato, epazote, habanero, sour orange), Snake River white sturgeon caviar. **6 ea**  
**Bubbles** | Delamotte Brut, Reims, Champagne, France NV 26/87

### SOPA AZTECA

Dark broth (infused with pasilla chile), wood-grilled chicken, avocado, Meadow Valley Farm Jack cheese, crema, masa crisp.

WINE: Bernhard Ott, Grüner Veltliner, Fass 4, Wagram, Austria 2017

AGAVE: Don Mateo Pechuga, Cenizo, Village: Pino Bonito, Michoacán

### SALMÓN, PIPIÁN DE PISTACHE

Crispy-skin Ora King salmon, herby pistachio pipián, caramelized endive, creamy-savory chickpeas, tequila-infused trout roe.

WINE: Domaine Albert Morot, Beaune Teurons 1er Cru, Burgundy, France 2017

AGAVE: La Venenosa Costa Agaves: Rhodocantha (Amarillo) & Angustifolia (Chico Aguiar)  
Village: Llano Grande, Jalisco

### CARNE, DE RES AÑEJADO, MOLE NEGRO

Wood-grilled 60 day dry-aged LaPryor Farms beef ribeye and braised short rib, black mole (chilhuacle chiles and 29 other ingredients), eggplant, huitlacoche beef tendon chicharron

WINE: Robert Biale Vineyards, Zinfandel, Black Chicken, Napa Valley, California 2017

AGAVE: Mezcales de Leyenda, Durango Village: San Agustin Amatengo, Oaxaca

### CREPAS CON CAJETA

Delicate cinnamon crepas, wood oven-roasted pineapple (black pepper, allspice, dark rum), homemade goats milk caramel (cajeta), goat cheese ice cream, white chocolate & oat crumble.

WINE: Maculan, Dindarello, Breganze, Veneto, Italy 2018

AGAVE: Del Maguey, Crema de Mezcal

Agave: Agustifolia (Espadín), with a hint of agave nectar  
Village: San Luis del Rio, Oaxaca

**Topolo Sunshine 4 course \$75 Wine pairings \$40 Agave pairings \$35**

TOPOLOBAMPO | 445 N Clark | Chicago

RICK & DEANN BAYLESS proprietors | ZACH STEEN chef de cuisine

JILL GUBESCH wine director | VANESSA BUCIO manager | ASHLEY TRANQUILL wine coordinator

ELISSA NAROW pastry chef | MEAGAN O'CONNOR sous chef | JENNIFER MELENDREZ pastry sous chef | MATT MILLER sous chef

LESLIE LAMONT general manager | TIANA WASHINGTON assistant general manager | LANIE BAYLESS SULLIVAN spirits director