

topolo / 2.0

AGUACHILE OTOÑAL

Baja kampachi (yellowtail), mezcal-cured apples and tomatillos, jícama, salt-cured nopales, cider jewels, autumn aguachile broth (cider, lime, chile de agua)

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

FLAN DE CAMOTE, MANCHAMANTELES, TRUFA

White sweet potato flan, sweet-savory mole manchamanteles (ancho chile, chestnuts, pineapple, pumpkin spices), grilled purple sweet potato, black truffle.

2015 Dom. Weinbach, Riesling, Grand Cru Schlossberg, Cuvée Ste.Catherine, L'Inédit, Alsace, France

PESCADO EN MOLE AMARILLO

Hoja santa-wrapped Lake Superior walleye, yellow mole (yellow tomatillos, guajillo chile, hoja santa), crispy maitake mushrooms, charred chayote, bronze fennel

2017 Ken Wright, Pinot Noir, Guadalupe Vineyard, Yamhill-Carlton District, Willamette Valley, Oregon

DUCK, MOLE NEGRO

Crispy-skin moulard duck breast, homemade black mole (33 ingredients), Bayless Garden eggplant with mole crunch, rich black beans with avocado leaf, roasted local huitlacoche, black currant splash.

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

PERAS, CACAO, HIGOS

Brovo-poached pears, cacao sorbet, preserved local figs, cacao tea

PAN DE MUERTO, CALABAZA EN TACHA

Warm Day of the Dead bread, mole coloradito ice cream, local pumpkin braised in raw sugar and spices, calabaza en tacha crema, pomegranate, marigold.

Warre's, Otima, 20yr Tawny Port NV

Rick and Deann Bayless, proprietors

Zach Steen, chef; Megan O'Connor, sous chef

Jennifer Melendrez, pastry chef; Vanessa Bucio, manager,

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