

# THE PRE-COLUMBIAN MENU

## "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

**Henriet-Bazin, Blanc de Blancs, 1er Cru Demi-Sec, Montagne de Reims, Champagne, France NV**  
**Derrumbes San Luis Potosi Mezcal- Agave: Salmiana. Charcas, San Luis Potosi**

**Avocado, Tortilla, Pineapple** Highlands avocado, grilled field-ripened pineapple, red chile with pineapple vinegar, smoky garlic chives, chapulines, achiote, herby pipicha.  
Chef Meagan O'Connor

**Dom. Yves Cuilleron, 'Les Vignes d'à Côté' Viognier, Rhône Valley, France 2017**  
**Fidencio Tierra Blanca Mezcal- Agave: Espadín. Santiago Matatlán, Oaxaca**

**Corn, Herbs and Flowers, Mountain Chile** Comal-charred shrimp with pumpkinseed oil, chileatole (cuaresmeño chile, squash blossoms, epazote, corn masa, rich broth), marigold, chia.  
Chef Meagan O'Connor

**Pala, Stellato, Vermentino di Sardegna, Sardinia, Italy 2107**  
**Vago Elote Mezcal- Agave: Espadín, triple distilled with toasted corn. Candelaria Yegolé, Oaxaca**

**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

**Remo Farina, Amarone della Valpolicella Classico, Veneto Italy 2014**  
**Cinco Sentidos Sierra Negra Mezcal- Agave: Sierra Negra. Santa Catarina Albarradas, Oaxaca**

**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

**Ampeleia, "Rosso Costa Toscana", Maremma, Tuscany, Italy 2015**  
**Mezcalosfera Espadín con Cacao Mezcal- Agave: Espadín, triple distilled with cacao. Miahuatlán, Oaxaca**

**Tomatillo, Agave, Cactus** Tomatillo-nopal sorbet, native salsa (xoconostle cactus fruit, poblano chile & ground cherries), candied xoconostle & nopal.  
Chefs Jennifer Melendrez

**Vigne Rada, "3 Nodi" Passito Bianco, Vermentino, Sardinia, Italy 2016**  
**La Higuera Sotol, Wheeleri- Agave: Desert Spoon. Aldama, Chihuahua**

**Cacao, Pumpkin, Native Spice** Cacao-amaranth cake, pumpkin two ways (espuma, wood-fired), pumpkinseed-amaranth crisp, native spices (achiote, allspice).  
Chef Elissa Narow

**Kopke, 20 Year Old Tawny Port, Douro Valley, Portugal**  
**G4 Añejo Tequila- Agave: Blue Weber. Arrandas, Jalisco**

Pre-Columbian Menu Tasting, \$140; Wine pairings, \$90; Agave spirits pairings, \$75

TOPOLOBAMPO | 445 N Clark | Chicago

RICK & DEANN BAYLESS proprietors

ANDRES PADILLA culinary director | ZACH STEEN chef de cuisine | ELISSA NAROW pastry chef

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

MEAGAN O'CONNOR sous chef | JENNIFER MELENDREZ pastry sous chef | RISHI KUMAR sous chef

LANIE BAYLESS SULLIVAN spirits coordinator | WHITNEY BURKE general manager | MELANIE BARROWS asst. general manager

## 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 & tuna tropical. 60

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

**Topolo Oyster** Shigoku (Washington) oyster, salsa campechana (roasted tomato, epazote, habanero, sour orange), Snake River white sturgeon caviar. 6

## SEASON'S EMBRACE

**Local Pears, Gunthorp Bacon** Grilled Asian pear, braised bacon, wild rice, pasilla chile salsa macha (hickory nut, almond, roasted garlic, olive oil), house-made creamy ricotta, Bayless Garden greens, hoja santa

*Hermann J. Weimer, "Magdalena Vineyard"*

*Dry Riesling, Seneca Lake, Finger Lakes NY 2016*

**Salmon "Noche Buena" Salad** Ora King salmon (slow-cooked with fermented honey), olive oil-poached beets, crunchy jicama, new-harvest citrus, fermented peanuts with guajillo chile, pomegranate

*Domaine Mosse, "Moussamoussettes" Vin Mousseux, Brut Nature, Pétillant Naturel, Loire Valley, France 2017*

&

*Zorah Wines, "Karasi" Areni Noir, Armenia 2016*

**Gordita Inflada** Crispy puffed tortilla filled with inky corn mushroom (huitlacoche) & eggplant, garlicky wild mushrooms with epazote, chipotle-brown butter sauce, baby greens, sumac & dry goat cheese

*Domaine Bois De Boursan,*

*Châteauneuf-du-Pape, Rhône Valley, France 2014*

**Suckling Pig, Winter Mole** Crispy-roasted Gunthorp Farm suckling pig belly and grilled loin, ancho-cascabel clemole (chestnut, pine nut, avocado leaf, sweet spices), creamy chestnut mash, ember-roasted delicata, vibrant cauliflower, black mint

Add shaved black truffle \$12 supplement

*Tres Valles, "Kuwal" Tempranillo, Baja California, Mexico 2011*

**Buñuelos de Viento** Crispy rosette pastry, coffee-canela ice cream, brandied fruit, pecan polverones, rompo (brandy-egg liqueur)

*Kellerei, Andrian, Passito Gewürtztraminer, Juvelo, Terlano, Alto Adige, Italy 2013*

Seasonal Tasting, \$95, Wine pairings \$70

## THE CLASSICS

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

*Adega Eidos, "Eidos De Padriñan" Albariño, Val do Salnés, Rías Baixas, Galicia, Spain 2017*

**Swordfish, Veracruz Flavors** Slow-grilled Cape Cod swordfish, velvety sauce a la Veracruz (roasted tomato, olives, capers, white wine, roasted garlic, golden raisin), olive oil potatoes, crispy caper leaf

*Altesino, Rosso di Montalcino, Tuscany, Italy 2015*

**King Crab Fideos** 3 fideos (traditional vermicelli, rutabaga threads, spaghetti squash) in creamy sauce of smoky morita chile & sweet potato, buttery king crab, three herbs

*Anne -Sophie Dubois, "Les Cocottes" Fleurie, Beaujolais, France 2017*

**Came Asada, Shortrib, Black Mole** Wood-grilled Imperial Wagyu beef ribeye and slow-cooked shortrib, inky mole negro (chiluaque chiles and 28 other ingredients), creamy braise of black trumpet, wood ear & maitake mushrooms, mezcal-infused radish. Add pan-seared foie gras \$15 supplement

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

**Crepas, Cajeta, Black Zapote, Black Sesame** Crispy, cinnamon crepas, homemade goat milk caramel (cajeta), luscious black zapote with black cocoa, tahini-black sesame ice cream, preserved sour orange, mandarins

*Siefried Estate Winery, "Sweet Agnes" LH Riesling, Nelson, New Zealand 2016*

OR

**Piñata Dulce** Crispy meringue "piñata" filled with local quince sorbet, spiced fig ice cream, rich marscapone ice cream, Asian pear & freeze-dried cherries. Cranberry-vanilla sauce, whipped sour cream

*Poderi Gianni Gagliardo, "Villa M" Brachetto d'Acqui, Piedmont, Italy 2017*

Classic Tasting, \$110, Wine pairings, \$65

### Reserve Flight-Rare Production \$50

Mezcalero No. 20 (Arroqueño—Solo de Vega, Oaxaca)

Wahaka "Vino de Mezcal" Cupreata Guerrero (Tetitlán de la Lima, Guerrero)

Mezcalosfera de Mezcaloteca (Ensamble--Miahuatlán, Oaxaca)

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.