

"ANOTHER OAXACA"

Oaxaca is legendary among Mexico's regional cuisine. It is, of course, the land of the **SEVEN MOLES!** But it's a whole lot more. And that's where we're taking you. First to the beach for oysters and a little mezcal. Then to the infamous, smoke-filled "taco corridor" in downtown Oaxaca City for a little primal goodness. In the Chinantec highlands, there's a rustic "stone soup" cooked right in its serving vessel. And all along the Pacific coast, folks are grilling red chile-glazed fish *a la talla* over wood fires. Out in the wind-swept Isthmus of Tehuantepec cooks spend days creating ceremonial *estofado de boda*. But wait! No *mole* on the Oaxacan tasting menu? Yes, a little chocolate-laced *mole coloradito*—perhaps a touch sweeter and chocolatier than usual—with your spiced layer cake and Oaxacan chocolate ice cream. Oaxaca is always filled with surprises.

THE PERFECT 7

VIBRANT

Oysters on the Coast Shigoku oysters, homemade chamoy (guajillo, apricot, lime), tomatillo-mezcal raspado, sal de guzano.

Mastroberardino, Greco di Tufo, "Nova Serra" Campania, Italy 2014

ANCIENT

Taco Corridor Wood-grilled ribeye tasajo and pork chorizo, Fermín Ibérico smoked pork loin, avocado-chile de agua salsa, grilled knob onions, charred tlayudas, cucumber, radish.

Shinas Estate, Viognier, "The Innocent" South Eastern Australia 2013

SOULFUL

Caldo de Piedra "Stone soup" of wild mushrooms, ayocote beans, local squash, Oaxacan dumplings, black garlic broth.

Famille Perrin, "Les Sinards" Châteauneuf-Du-Pape Blanc, Rhône Valley, France 2013

BOLD

Fish a la Talla Wood-grilled walleye, red chile adobo and chipotle-garlic mayo, fresh tomato-arbol sauce, warmed romaine and radishes with butter and lime.

Tolo Do Xisto, Mencia, Ribeira Sacra, Spain 2013

COMPLEX

Shortrib, Estofado de Boda Gilded slow-cooked shortrib, estofado de boda (ancho and guajillo chile, three fruits, tomato, sweet spices), custardy plantain, turnip espuma, charred pineapple.

Bussola, Valpolicella Classico Superiore, Veneto, Italy 2010

ENCHANTING

Frozen Hillside Sorbet of prickly pear cactus and lime, sweetened tomatillo water, Honey Crisp apple salsa.

Domaine Huet, "Clos Du Bourg" Vouvray Moelleux 1er Trie, Loire Valley, France 2008

LUXURIOUS

Mole Dulce Spiced buttercream, Oaxacan chocolate ice cream, red mole.

Dashe Cellars, Late Harvest Zinfandel, Dry Creek Valley, California 2013

7 Courses \$120
Wine Pairing \$90

TOPOLOBAMPO Contemporary | 445 North Clark Chicago, IL | 312.661.1434

Rick and Deann Bayless proprietors | Carlos Alferez managing partner

Andres Padilla chef de cuisine | Richard James executive sous chef

Jennifer Melendrez pastry sous chef | Joel Ramirez sous chef | Lisa Despres sous chef

Jill Gubesch sommelier

APPETIZERS 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, 15. One dozen, 30.

Grand Seafood Platter One dozen oysters & their accompaniments, classic ceviche & tropical fresh tuna coctel. 44

Trio, Trio, Trio A sampling of Classic Ceviche, Yucatecan Shrimp & Calamari Ceviche & Tropical Fresh Tuna Coctel. 22

VIBRANT

Coctel Campechano 2.0 / King crab, Mazatlan blue shrimp, baby octopus, tender squid, albacore tuna ceviche, avocado, classic Mexican seafood cocktail sauce.

Sea Scallops, Veracruz Flavors Sashimi-style Viking Village sea scallops, rustic salsa macha (pine nuts, pistachios, 2 chiles, sherry vinegar, olive oil), picholine olives, tangy sundried tomatoes, smoky salsa negra surprise.

FRESH

Broken Flauta Crispy corn masa shards, rich mashed Kennebec potato, homemade crema, Chiapas doble crema cheese, fruity fermented manzano chile salsa, tangy herbs.

Classic Topolo Salad Bayless Garden greens, La Nogalera walnut oil, lime, toasted walnuts & chile threads.

ANCIENT

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

Tamal Colado Otoñal Heirloom corn pudding-style tamal infused with beets, pumpkin & pumpkin seed crema (aji amarillo chile, sweet spices, goat cheese), brussel sprouts two ways, fresh garnishes.

SOULFUL

Chilaquiles Verdes Crispy tortilla "angel hair," roasted tomatillo-serrano sauce (with epazote), poblano rajas, quail egg, crema, our exclusive Bola Roja cheese, crumbled chicharrón.

Butternut, Fall Essence Nichols Farm butternut (braised in charred sarsaparilla tea), vanilla-scented hazelnut-ancho crema, Asian pear, toasted cacao, mesquite bean meal.

BOLD

Duck, Chilmole Smoked Gunthorp duck, crispy duck carnitas, black beans simmered with recado negro (charred chile, sweet spices, garlic), little cucumbers, quail egg, black lime.

COMPLEX

Lobster, Sunflower Seed Pipian Buttery Maine lobster, cascabel-sunflower seed pipián, beech mushrooms, red kuri squash two ways, wilted watercress. \$5 Supplement

Carne Asada in Mole Negro Wood-roasted 28-day-aged prime ribeye in classic Oaxacan black mole (chilhuacle chiles and 28 other ingredients), wood-fire roasted Bayless Garden long beans, locally grown black beans, roasted porcini mushrooms.

Add pan-seared foie gras \$10 Supplement

ENCHANTING

Queso Napolitano, Local Berries Rich flan, height-of-season local raspberries (infused with sweet-sour mezcal vinegar), strawberry sorbet, gooey meringue flavored with sage flowers, black pepper crumble.

Persimmon Cake, Coriander Ice Cream Warm little persimmon cakes, super-creamy coriander ice cream, caramelized apples, persimmon sauce, brandied cherries, hazelnut crumble.

Pan de Muerto Buttery "Day of the Dead" bread infused with warm piloncillo syrup, brandied fruit, calabaza en tacha (red kuri squash slow-cooked with raw sugar), pumpkin ice cream, spiced cookie crumble, candied pumpkin seeds.

LUXURIOUS

Crepas Con Cajeta Warm crepes with caramelized plantains, homemade cajeta (slow-cooked goats milk caramel), cajeta ice cream, sweetened whipped cream, homemade fresco cheese, plantain chip.

Cake + Ice Cream Moist Baja olive oil-orange cake, sweet corn ice cream, ground cherry jam, fresh thyme crumble, caramel corn.

We offer a **build-your-own 5-course menu for \$90** Add perfect wine pairing—\$75
Other **7-course Topolo experience for \$120** Add perfect wine pairing—\$90
Lighter Appetite? Ask your server about a **3-course option for \$55** Add perfect wine pairing—\$50

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.