

TOPOLOBAMPO NEW YEAR'S EVE 2019

"BEST OF 2019" TASTING MENU

SALMON ALMENDRADO

Cured Ora King salmon, velvety cool blend of estofado almendrado (almonds, tomato, coriander, cinnamon, black pepper, clove), pickled green chile, micro cilantro, caper leaf.

Lanson "White Label" Sec, Reims, Champagne, France NV

Montelobos Tobala –Agave: Potatorum (Tobalá) –San Nicolás Huajuapán, Puebla

BAJA FISH TACO

Heirloom corn tortilla, crispy black cod, arbol chile salsa, Ensenada crema, Napa cabbage, pickled red onion.

Adobe Guadalupe, "Jardín Romántico" Unoaked Chardonnay,
Valle de Guadalupe, BC, Mexico 2017

Santo Cuviso Bacanora Blanco—Agave: *Angustifolia*—Sonora, Mexico

CANDY ROASTER, SALSA MACHA, HAM

Candy Roaster squash three ways (mashed with local goat cheese, garlicky roasted, ribbons), grilled delicata, black walnut-cascabel salsa macha, La Quercia prosciutto, grains of paradise, Périgord black truffle.

Dom. Weinbach, Pinot Gris, "Cuvée Ste. Catherine"

Alsace, France 2017

Cinco Sentidos Tobaziche & Espadín (Bottled Exclusively for Bar Sótano)—Agaves: *Angustifolia* (Espadín) & *Karwinskii* (Tobaziche)—Santa Catarina Minas, Oaxaca

CARNE ASADA, BLACK MOLE

Wood-grilled 60 day dry-aged LaPryor beef ribeye inky mole negro (chiluaque chiles and 28 other ingredients), miso-black beans, ayocotes, beets (roasted & chewy).

Add pan-seared foie gras \$15 Supplement

Robert Biale Vineyards, "Black Chicken" Zinfandel,
Napa Valley, California 2017

Mezcales de Leyenda Sp. Edition Oaxaca—Agave: *Karwinskii* (Cuishe)—San Jerónimo Taviche, Oaxaca

SWEETENED GREEN MOLE

Sorbet of green mole (tomatillo, green chile, fresh corn masa, 4 herbs) & agave syrup, herby nicuatole, honied tomatillos, candied poblano chiles, corn masa crisp.

Famille Perrin, Muscat Beaumes de Venise, Rhône Valley, France 2016

Mezcalosfera Ensemble—Agave: *Rodacantha* (Verde), *Karwinskii* (Madrecuixe, Bicuiche)—
Miahuatlán de Porfirio Díaz, Oaxaca

CAJETA, FIGS, PECANS

Cajeta tart with fig-agave jam and berry glaze, caramelized pecan butter, bittersweet chocolate sorbet, toasted meringue

Yalumba, "Antique Tawny," Barossa Valley, Australia NV

Comiteco D'Antaño—Agave: Americana (Comiteco) with raw sugar cane juice—
Comitán de Domínguez, Chiapas

\$140 (tax and gratuity not included)

Wines \$80

Rare Mezcal Pairings \$75

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.

FELIZ AÑO NUEVO 2019!

New Year's Eve Sparklers

Gramona, La Cuvée, Gran Reserva Brut, Penedès, Spain 2013 12 • 46

Delamonte Brut, Reims

Delamotte Brut, Reims, Champagne, France NV 26 • 87

Lanson, White Label, Sec, Reims, Champagne, France NV 30 • 91

(see wine list for full bottle selections)

It's a tradition around here: creating all those little touches that make New Year's Eve such a special, festive night for our guests.

Once again, our chefs and servers have selected their favorites from our ever-evolving 2019 offerings and woven them into special menus that are both soul-satisfying and wonderfully creative. More than a "greatest hits," these menus celebrate the diverse flavors of Mexico, distilled into beautifully chosen courses.

New Year's Eve for us is a time to reflect, rejuvenate and make merry. For tonight, friends, you are surrounded by a lot of passion and joy. There's the joy emanating from our kitchens (you'll taste that) and the joy of our staff delivering generous-spirited Mexican hospitality. ¡Próspero Año Nuevo!

We have a lot to be grateful for this year. This is our way of saying thanks to you.

Salud!

Rick Bayless

TOPOLOBAMPO | 445 N Clark | Chicago

RICK & DEANN BAYLESS proprietors

ZACH STEEN chef de cuisine | ELISSA NAROW pastry chef

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

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

LANIE BAYLESS SULLIVAN spirits coordinator | LESLIE LARUE LAMONT general manager