

TOPOLOBAMPO LUNCH NEW YEAR'S EVE 2019

NYE 2019 Celebration Menu

SALMON, FLAVORS OF ESTOFADO ALMENDRADO

Cured Ora King salmon, velvety cool blend of estofado almendrado (almonds, tomato, coriander, cinnamon, black pepper, clove), pickled green chile, olive-cured green almonds.
Lanson, "White Label" Sec, Reims, Champagne, France NV

BAJA FISH TACO

Heirloom corn tortilla, crispy black cod, arbol chile salsa, Ensenada crema, Napa cabbage, pickled red onion, cilantro.
Adobe Guadalupe, "Jardin Romántico" Unoaked Chardonnay, Valle de Guadalupe, BC, Mexico 2017

CARNE ASADA, BLACK MOLE

Creekstone prime beef ribeye inky mole negro (chilhuacle chiles and 28 other ingredients), miso-black beans, beef tendon chicharron, roasted beets.
Add pan-seared foie gras \$15 Supplement
Robert Biale Vineyards, "Black Chicken" Zinfandel, Napa Valley, California 2017

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.
Maculan "Dindarello" Breganze, Veneto, Italy 2018

FOUR COURSES | 49

WINE PAIRINGS | 45

Topolo in 60 (3 Course Menu)

STARTER CHOICES:

Classic Salad: Bayless greens, toasted walnuts, walnut oil, lime, chile threads

Sopa Azteca: Pasilla broth, chicken, crispy tortillas, avocado, local cheese, crema

Classic Ceviche: Albacore, lime, tomato, serrano chile, olives, cilantro

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

MAIN CHOICES:

Ora King Salmon, Pipían Verde—Crispy skin Ora King Salmon herby green pipían (roasted tomatillo, poblano chile, roasted garlic, pumpkin seeds) smoky green beans, roasted chayote squash.
Guímaro, Mencía, "Camino Real" Ribeira Sacra, Spain 2016

Carne Asada, Mole Negro wood-grilled Creekstone flank steak, inky mole negro (chilhuacle chiles and 28 other ingredients), roasted beets, beef tendon chicharrón. Add pan-seared foie gras \$15 Supplement
Robert Biale Vineyards, "Black Chicken" Zinfandel, Napa Valley, California 2017

Chilaquiles: Crispy tortillas, Oaxacan pasilla-tomatillo salsa, roasted seasonal vegetables, frizzled egg, avocado & frisée salad
Guímaro, Mencía, "Camino Real" Ribeira Sacra, Spain 2016

DESSERT CHOICES:

Cajeta Brownie Sundae: Two scoops of seasonal ice cream, Mexican chocolate brownies, cajeta, whipped cream, meringue

Coconut Pearls: Coconut pearls, vanilla-poached pears, grapes, crimson jicama, mint, Bayless Garden Concord grape sorbet.

Renardat-Fâche, Cerdon du Bugey, France 2018

THREE COURSES | 25 WINE PAIRINGS | 45

À La Carte is available upon request

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!

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 en Ceviche Verde & Tuna Ceviche Tropical. 28
Topolo Oyster Salsa campechana (roasted tomato, epazote, habanero, sour orange), Snake River white sturgeon caviar. 6

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

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