

# THE SEVEN MOLES OF OAXACA

## 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.

Chef Zach Steen

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

*Siembra Valles High Proof Blanco — Agave: Tequilana (Blue) — El Arenal, Jalisco*

## YELLOW MOLE, FOIE GRAS

Searched Hudson Valley foie gras, yellow mole (guajillo chiles, pitona, fresh corn masa), banana leaf-steamed chepil tamal, smoky grilled onions.

Chef Meagan O'Connor

**Domaine Weinbach, Riesling, "Grand Cru Schlossberg" Alsace, France 2017**

*Cinco Sentidos Sierra Negra — Agave: Americana (Sierra Negra) — Santa Catarina Albarradas, Oaxaca*

## POZOLE MIXTECO, CARABINERO PRAWN

Great big Spanish cardinal prawn, tender pozole corn with Mixteco red mole (ancho & guajillo chiles, pecans & sesame, sweet spices, pork stock), pozole garnishes.

Chef Matt Miller

**Jeanne Gaillard, Crozes-Hermitage, Rhône Valley, France 2015**

*Alipús Ensemble San Andrés — Agaves: Agustafolia (Espadín) & Karwinskii (Bicuishe) — San Andres, Oaxaca*

## TACO DE HONGOS EN MOLE CHICHILLO

Just-made blue corn tortilla, roasted maitake mushrooms & red kuri squash, chichilo (dark chiles, nuts, savory spices), pickled chiles de agua & knob onions.

Chef Matt Miller

**Acústic Celler, "Auditori" Montsant, Spain 2013**

*Don Mateo Pechuga — Agave: Cupreata (Cenizo), triple distilled with turkey, venison & iguana — San Miguel, Michoacán*

## BLACK MOLE, LAMB

Roasted 45-day dry aged McCormack Ranch lamb loin, black mole (chilhuacle chiles and 28 other ingredients), lamb fat-blackbeans, ayocotes, beets (roasted & chewy).

Chef Meagan O'Connor

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

*Bañez Arroqueño — Agave: Americana (Verde) — San Augustin Amagengo, 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.

Chef Jennifer Melendrez

**Maculan, "Dindarello" Breganze, Veneto, Italy 2018**

*Mezcales de Leyenda San Luis Potosí — Agave: Salmiana (Verde) — Santa Isabel, San Luis Potosí*

## COLORADITO MOLE, PEANUT CAKE, SWEET POTATO FLAN

Tender peanut cake (white sweet potato-chocolate frosting) caramel sweet potato flan, sweet-chocolatey coloradito mole, purple sweet potatoes 2 ways.

Chef Elissa Narow

**Warre's, "Quinta Da Cavadinha" Vintage Porto, V.N. Gaia, Portugal 2001**

*Montelobos Joven mezcal (Santiago Matatlán, Oaxaca) — Valdespino Isabela cream sherry (Jerez, Andalusia, Spain) — orange bitters*

Moles Tasting, \$140; Wine pairings, \$90; Agave pairings, \$75

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 | MATT MILLER sous chef

LANIE BAYLESS SULLIVAN spirits director | LESLIE LAMONT general manager

## 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*

## FALL

**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.

*Dom. Weinbach, Pinot Gris, "Cuvée Ste. Catherine"  
Alsace, France 2017*

*Mezcales de Leyenda Guerrero, —Agave: Cupreata  
(Papalote) Mazatlán, Guerrero*

**Wild Mushrooms, Flavors of Yucatán** roasted chanterelle mushrooms, chilmole (Yucatecan "black seasoning" sauce), pearl onions stuffed with porky relleno negro, seared black bean tofu, quail eggs, charred brussels sprouts.

*R. Lopez de Heredia, Reserva, "Viña Tondonia"  
Rioja, Spain 2006*

*Fidencio Tobala — Agave: Potatorum (Tobalá) —  
Santiago Matatlan, Oaxaca*

**Octopus Barbacoa** slow-cooked Gullo octopus with barbacoa flavors (red chile, garlic, avocado leaf), roasted purple sweet potato & sunchokes, cheesy sunchoke mash, barbacoa cooking juices, fresh garnishes.

*Jeanne Gaillard, Crozes-Hermitage  
Rhône Valley, France 2015*

*Alipus Destilado en Barro, San Miguel Sola — Agave:  
Angustifolia (Espadín) & Americana (Arroqueño) —  
Sola de Vega, Oaxaca*

### Guinea Hen, Green Mole, Chestnuts

Guinea hen (filled with chestnut mushrooms & chestnuts), Puebla-style green mole, local creamed spinach with chestnuts, brown-butter white beans.

Add shaved black truffle \$15 supplement

*Burn Cottage Vineyard, Pinot Noir, "Cashburn"  
Central Otago, New Zealand 2017*

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

**Buñuelo de Viento** Crispy rosette pastry, ponche sorbet (guava, jamaica, dried fruit, tejocote, apple, cinnamon), white chocolate-guava crema, & pecan crumble, ponche drizzle.

*Maculan, "Dindarello" Breganze  
Veneto Italy 2018*

*Montelobos Joven mezcal (Santiago Matatlán,  
Oaxaca) — BroVo Boomerang cherry liqueur  
(Woodinville, WA)*

Seasonal Tasting, \$95, Wine pairings \$60  
Agave pairings, \$45

## TOPOLO CLASSICS

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

*Bernhard Ott, Grüner Veltliner, "Fass 4"  
Wagram, Austria 2016*

*Don Mateo, Pechuga— Agave: Cenizo  
Pino Bonito, Michoacán*

**Creamy Red Chile Fideos** Toasted vermicelli noodles simmered with red chile crema (guajillo chile, sweet potato, homemade crema, garlic), pig's ears two ways (tender and crunchy), sage.

*Guímaro, Mencía, "Camiño Real"  
Ribeira Sacra, Spain 2016*

*Derrumbes Durango—Agave: Durangensis (Cenizo)  
Nombre de Dios, Durango*

**Pescado a la Talla** Adobo-marinated, crispy-skin Pacifico striped bass, tepary beans, yellow tomatillo-avocado salsa, red chile mayo, huacatay.

*Burn Cottage Vineyard, Pinot Noir, "Cashburn"  
Central Otago, New Zealand 2017*

*Siembra Metl Don Mateo Cenizo—Agave: Sahuayensis  
(Cenizo) —Pino Bonito, Michoacán*

**Aged Ribeye, Pasilla, Black Garlic** Wood grilled 60 day dry-aged LaPryor Farms beef ribeye, swarthy pasilla chile with garlic, miso-glazed local parsnip, beef tendon chicharrón, black garlic pudding.

Add pan-seared foie gras \$15 supplement

*VIK, "Milla Cala"*

*Millahue, Cachapoal Valley, Chile 2014*

*Mezcales de Leyenda, Durango— Agave: Durangensis  
(Cenizo) — Nombre de Dios, Durango*

**Crepas con Cajeta** Cinammon crepe pinewheels, chocolate ganache, warm cajeta (goat milk caramel), Mexican chocolate ice cream, sour cherry compote, ancho-sesame-almond crunch, little marshmallows.

*Renardat-Fâche, Cerdon du Bugey,  
Bugey, France 2018*

*Montelobos Joven mezcal (Santiago Matatlán, Oaxaca)  
— BroVo Boomerang cherry liqueur (Woodinville, WA)*

OR

**Piñata Dulce** Crispy meringue "piñata" filled with apple sorbet, orange-beet sorbet, pomegranate ice cream, cane juice-infused jicama, peanuts, fresh orange and pomegranate.

*Cascinetta Vietti, Moscato d'Asti,  
Piemonte, Italy 2018*

*Del Maguey Creama de Mezcal— Agave: Angustifolia  
(Espadín), with a hint of agave nectar  
San Luis del Rio, Oaxaca*

Classic Tasting, \$110, Wine pairings, \$50  
Agave pairings, \$55

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.