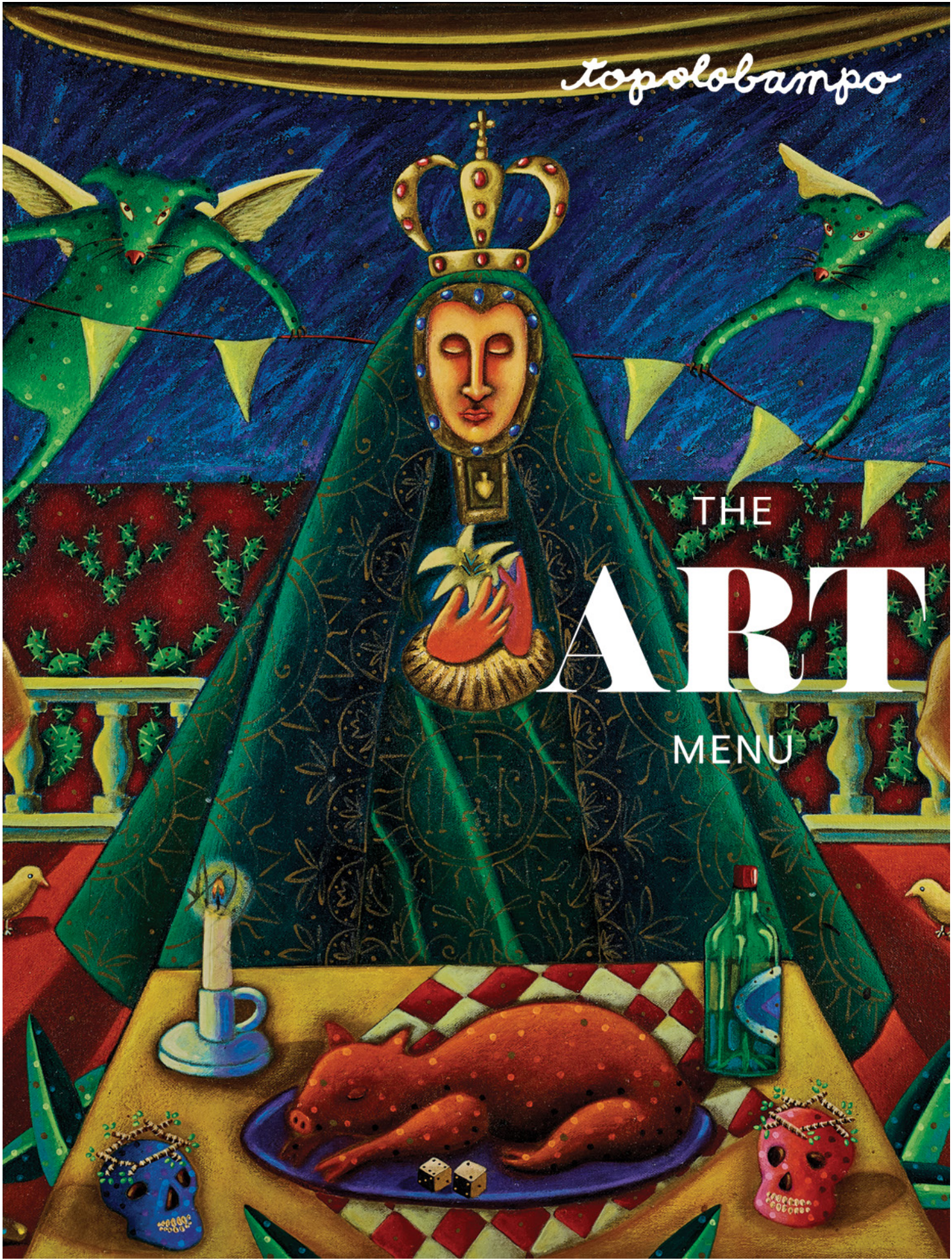


*topolobampo*



THE  
**ART**  
MENU

# THE ART MENU



“It’s not what  
you look at that matters,”  
wrote Henry David Thoreau,  
“it’s what you see.”

Or to state that from a kitchen vantage point,  
“it’s not what you eat that matters, it’s what  
you taste.”

For Topolobampo’s Art Menu, we’re hoping you’ll  
do both a little seeing and a little tasting. As you  
gaze upon six works of art from our collection,  
perhaps you’ll notice that colors and lines stir  
different sets of emotions. As you take in the dishes  
we’ve created from the art’s inspiration, just maybe  
you’ll find that both art and dish resonate for you in  
a similar way.

A handwritten signature in black ink, appearing to read 'Ricardo Cruz'.

## SCALLOP LAMINADO

Rosemary-smoked Hudson Canyon sea scallops,  
nectarine-habanero salsa, avocado mousse,  
jícama, tangerine lace & mint marigold microgreens.

## BEET TAMAL AGRIO

Sour dough tamal (coconut oil, beets & greens  
filling), macadamia-red chile pipian, Bola Roja aged  
goat cheese, Perigord truffles.

## HALIBUT & GARDEN HERBS

Grilled Alaskan Halibut (chamomile brine, epazote  
glaze), three-herb tomatillo sauce (cilantro, anise  
hyssop, epazote), summer salad of baby turnip,  
radish, & fresh fava.

## LAMB BORRACHO

Roasted young lamb, pasilla chile salsa  
borracha (garlic, grilled onion, Modelo Negro,  
mezcal), warm salad of black lentils & buttery  
chanterelle mushrooms.

## WHITE CHOCOLATE, QUESO AÑEJO, SPICES

Moist spice cake, white chocolate-añejo  
cheese mousse, red wine-poached rhubarb, añejo  
cheese tuile.

## CHOCOLATE STRAWBERRIES, GUANABANA

Chocolate mesquite cake, toasted marshmallow,  
local strawberries, tropical guanabana-sal de  
guzano sorbet, toasted coconut.