

A CHEF'S GUIDE TO PUEBLA

NAME:

MAY 22 TO JULY 14

2024

NOTES:

"Puebla can be breathtaking. Slipping past the town's industrial outskirts, perhaps past some of the congested downtown streets around the market, you easily arrive at the 17th century Capilla del Rosario, the richest expression of gold-leafed Mexican baroque--shimmering, vibrating, an indescribable visual symphony of thousands.

Why introduce a menu of Puebla inspirations with architecture? Because as that baroque chapel was being carved and gold-leafed, Mexico's famous mole was being invented just blocks away at Santa Rosa Convent. While the blackish-brown sauce may look simple, a single taste reveals it to be as baroquely ornamented as the Capilla del Rosario: a host of dried chiles thickened with nuts and seeds (and bread and tortillas), sweetened with dried and fresh fruit, enriched with tomatoes and tomatillos, gilded with chocolate and a collection of spices from far-off lands. Puebla, one of Mexico's most deeply rooted Spanish settlements, lives its baroque soul daily in the churches, in the ornamented sweets, in the Talavera pottery, in the moles."

Ric Cisneros

topolobampo

TEAM:

- RICK AND DEANN BAYLESS PROPRIETORS
- ZACH STEEN CULINARY DIRECTOR
- MEAGAN O'CONNOR CHEF DE CUISINE
- JENNIFER JONES ENYART PASTRY CHEF
- LANIE BAYLESS GENERAL MANAGER
- JOSE GONZALES CAPITAN
- JILL GUBESH WINE DIRECTOR
- JULIANNA ARQUILLA SPIRITS DIRECTOR



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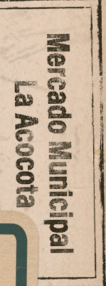
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Centro Historico de Puebla

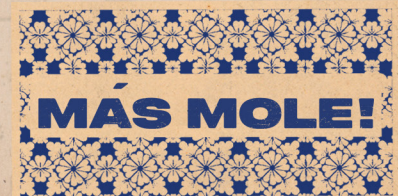
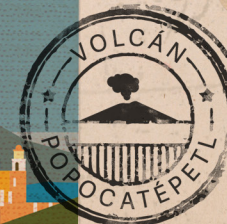


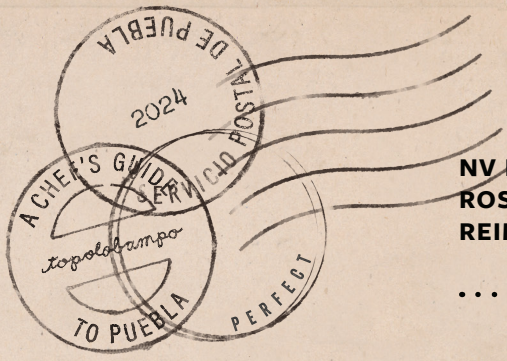
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POPOCATÉPETL



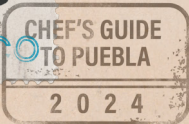


**NV R.H. COUTIERGRAND CRU, CUVÉE
ROSÉ AMBONNAY, MONTAGNE DE
REIMS, CHAMPAGNE, FRANCE**

**DEL MAGUEY VIDA DE MUERTOS
AGAVE: ESPADÍNSAN LUIS DEL RIO,
OAXACA**

**CUENTACUENTOS TOBALÁ AGAVE:
TOBALÁ MITLA, OAXACA**

**2018 DOM. ANNE GROS & JEAN-PAUL
TOLLOT LES CARRÉTALS MINERVOIS,
LANGUEDOC-ROUSSILLON, FRANCE**



**2018 SELBACH OSTER NOBLE R,
RIESLING BEERENAU SLESEMSEL,
GERMANY**

**LOS NAHUALES AÑEJO AGAVE:
ESPADÍNSANTIAGO MATALTÁN,
OAXACA**



1 .. *Memela Divorciada*

Blue-and-yellow corn masa filled with porky black beans, shrimp-and-scallop longaniza, smoky salsa roja (navideño chiles), herby salsa verde (watercress, cilantro), our exclusive bola roja aged goat cheese from Prairie Fruits Farm.

2 .. *Tamal Colado*

Huitlacoche, Crema Poblana - velvety sour dough-style tamal, roasted poblano crema, local huitlacoche, garlicky wild greens, Chilean winter truffle, favas.

3 .. *Salmon Pipian Verde*

Slow-roasted TK arctic char, black pepper-pepita crust, Pueblan green pipian (tomatillo, pumpkinseed, celery root, sweet spices, purple epazote, serrano chile), smoked leeks, chicharron.

4 .. *Faisán, Mole Poblano*

MacFarlane Farm pheasant two ways (grilled, braised), classic mole poblano (4 chiles, nuts & seeds, fruits, spices, chocolate), camote with ramp mojo, black maitakes.

5 .. *Torta de Elote*

Puebla's famous fresh corn cake, sorbet of manchamanteles mole (ancho chile, sesame, sunflower, a host of fruits & spices), corn tuile, ancho-candied pineapple, tangerine lace marigold.

6 .. *Candy Street Mess*

Broken crisp meringue, dulce de leche mousse, strawberries two ways (sorbet, macerated), polvorones, puffed amaranth alegrías, añejo tequila gelatinas.