

TOPOLO 36

The Eras Tour

When Deann and I moved back from Mexico in the mid-'80s, one of our goals was to introduce folks to both the diversity of Mexican cuisine and the splendor of Mexico City's restaurants. Nothing with the elegance and sophistication of San Angel Inn or Hacienda de Los Morales—the two top spots at that time—existed here, and I dreamed of creating a restaurant we could grow to match them.

Though I was still quite an inexperienced chef when we opened Topolo in 1989, my first menus explored many of Mexico's classic seafood dishes—the ones I'd written about in my first cookbook—through a fine-dining lens. And in the starters of those opening menus, I always included Caesar salad. Yes, it was invented in Tijuana, but I included it to offer comfort for those for whom the rest of the menu might be a challenge.

Times have certainly changed, and Topolo has gone through many iterations and garnered many awards, including restaurant of the year from the James Beard Foundation and 13 years of Michelin stars. Topolo chef de cuisine Meagan O'Connor has poured over three decades of changing menus and culled these gems—seen anew through 2025 eyes—to represent our greatest milestones. We've even included a nod to Topolo's most unusual iteration—during COVID—when we packed up the dinner's mise en place and armed our guests with a how-to video for finishing each course at home.



TEAM:

Rick & Deann Bayless **PROPRIETORS**
Zach Steen **CULINARY DIRECTOR**
Meagan O'Connor **CHEF DE CUISINE**
Jesus Maldonado **SOUS CHEF**
Jennifer Jones Enyart **PASTRY CHEF**

Lanie Bayless **GENERAL MANAGER**
Alejandra Perez **MANAGER**
Jose Gonzalez **CAPITAN**
Jill Gubesh **WINE DIRECTOR**
Julianna Arquilla **SPIRITS DIRECTOR**



TOPOLOBAMPO THE ERAS TOUR



2020 PAZO DE SAN MAURO
“SANAMARO - SOBRE LÍAS”
RÍAS BAIXAS, SPAIN

LA VENENOSA RAICILLA SIERRA
AGAVE: MAXIMILIANA
MASCOTA, JALISCO

CONVITE PECHUGA
AGAVE: ESPADÍN
SAN BALTAZAR GUÉLAVILA, OAXACA

2021 ÁLVARO PALACIOS
“LES TERRASSES”
PRIORAT, SPAIN

LA VENENOSA RAICILLA SIERRA DEL TIGRE
AGAVE: INAEQUIDENS
MANZANILLA DE LA PAZ, JALISCO

2005 HEXAMER
“MEDDERSHEIMER RHEINGRAFENBERG”
RIESLING BEERENAUSSLESE
SANTIAGO MATALTÁN, OAXACA

**MARISCOS EN ESCABECHE,
LA CAESAR**

Portuguese sardines and Bar Harbor mussels in escabeche (*olive oil, champagne vinegar, caramelized onion, sweet spices, Bayless Garden garlic*), Caesar Cardini's classic salad.

Topolobampo opens 1989

FIDEOS AL CHIPOTLE

Toasted fideo noodles, ayamole (*butternut-chipotle crema*), roasted celery root, rutabaga simmered with sweet spices, black truffle.

***Rick wins the Beard Foundation's
Chef of the Year 1995***

CODORNIZ EN BBQ

Wood-grilled quail, Hickory House barbecue sauce, mantequilla bean mash (*chile pasado, Greg's fresh-rendered pork fat*), braised Brussels with cider vinegar.

Rick wins Top Chef Masters 2009

BORREGO AL PASILLA

Grilled grass-fed lamb rack, pasilla chile sauce infused with red wine, crispy lamb sweetbreads, añejo cheese potato pave, chewy black olives.

***Rick receives Mexico's Order of the Aztec Eagle
Award 2012***

BESO DE OAXACA

Inspired by Oaxaca's Helados Chagüita. Carrot-pineapple spice cake, white cheddar-carrot salad, roasted carrot sorbet with coconut, pineapple and allspice.

***Topolo wins Beard Foundation's
Restaurant of the Year 2017***

PASTEL DE CREPAS CON CHOCOLATE

25-layer chocolate mousse-crepe cake, dark chocolate sauce, whipped cream with cocoa nibs, hibiscus-poached Klug Farm cherries.

Topolo at Home 2020