

GREETINGS FROM CHIAPAS

Chiapas is a state of brilliant contrasts, which Topolo's chefs and I experienced first-hand a couple of months ago.

We slogged through the sweltering cacao fields and on to the jungle-rich rainforests of the world-famous Palenque ruins. We consumed herby river snails, countless plantain dishes and fresh-roasted cacao.

Then, we set out to conquer the mountains, one switchback and speed bump at a time. We drove past gushing waterfalls, enormous stands of achiote and hoja santa bushes. We bought the famous doble crema cheese in Ocosingo.

And eight hours after leaving the jungle we settled into the chilly, 7,000-foot air of colonial San Cristobal de las Casas. Like Oaxaca, that colonial gem of a city—vibrant with boutiques and great restaurants—is ringed by indigenous villages of Tzotzil and Tzeltal speakers who carry on the delectable culinary and exquisite textile traditions of their ancestors. Poor in economic resources, Chiapas is abundantly rich in culture.



Rick and Deann Bayless, **PROPRIETORS**

Zach Steen, **CULINARY DIRECTOR**

Meagan O'Connor, **CHEF DE CUISINE**

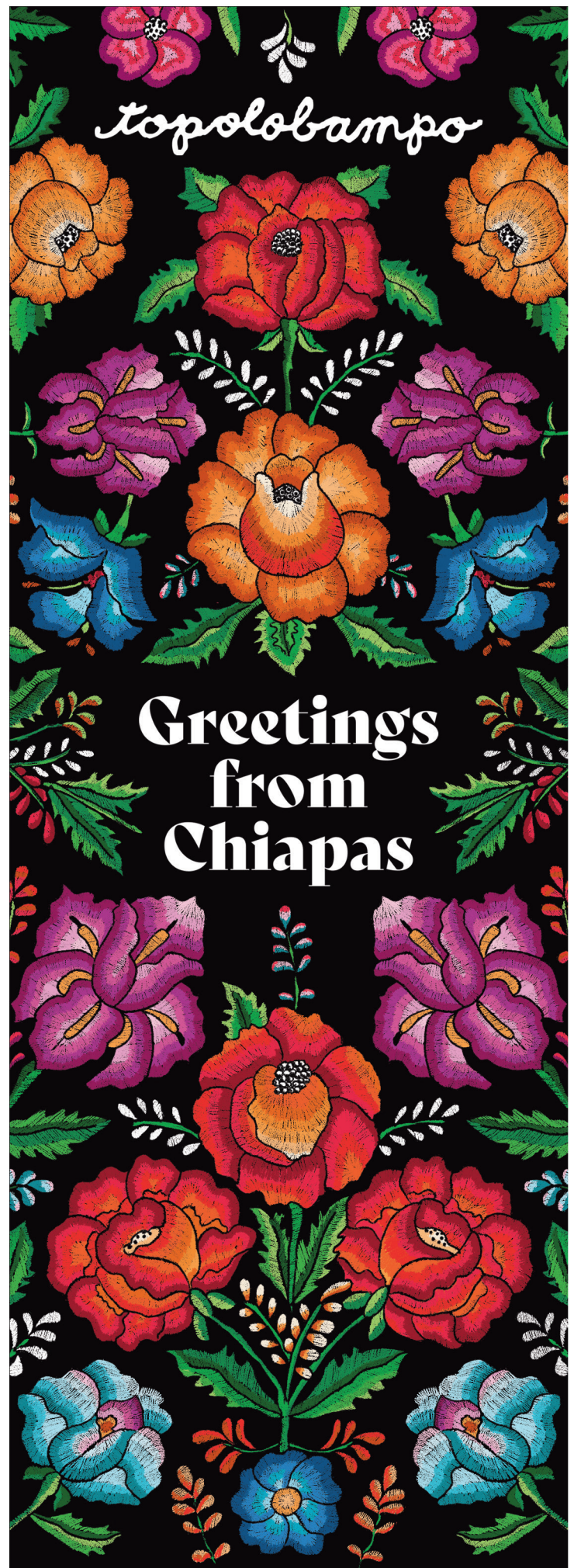
Jennifer Melendrez, **PASTRY CHEF**

Lanie Bayless, **GENERAL MANAGER**

Alejandra Navarro, **MANAGER**

Jill Gubesh, **WINE DIRECTOR**

Julianna Arquilla, **SPIRITS DIRECTOR**



PERFECT



2017 DOMAINE HUET
VOUVRAY PÉTILLANT BRUT
LOIRE VALLEY, FRANCE

FIDENCIO PECHUGA
**AGAVE: ESPADÍN, TRIPLE DISTILLED WITH
FRUITS, SPICES & CHICKEN**
SANTIAGO MATATLÁN, OAXACA

2021 GROSJEAN
GAMAY
VALLE D 'AOSTA, ITALY

LOS NAHUALES AÑEJO
**AGAVE: ESPADÍN, AGED 16 MONTHS
IN OAK BARRELS**
SANTIAGO MATATLÁN, OAXACA

2021 JORGE ORDÓÑEZ & CO.
VICTORIA 2, **MOSCATEL DULCE**
MÁLAGA, SPAIN

COMITECO 9 GUARDIANES *BLANCO*
DISTILLED FROM: AGAVE SAP
COMITÁN DE DOMÍNGUEZ, CHIAPAS

GREETINGS FROM CHIAPAS

SAN CRISTOBAL SHRIMP AGUACHILE
Preserved shrimp, avocado mash, cucumber, finger lime, grill-roasted red onion, tangy aguachile broth (pumpkinseeds, simojovel chiles, cilantro).

SOPA DE PAN
Toasted pan de yema (brioche), soft-cooked quail egg, golden plantain, slow-cooked chayote & tatume, charred Mighty Vine tomatoes, rich chicken broth with sweet spices.

SHOTE
Garlic-braised mussels & snails in a sauce of herby hoja santa, roasted poblano & epazote. Black truffle potato pavé.

GUINEA HEN, MOLE COLETO
Butter-basted guinea hen, San Cristobal's mole coletto (ancho, pasilla & mulato chiles, sweet spices, plantain, chocolate), black bean tamal juacané, creamy plantain puree with aromatic queso chiapaneco.

QUESO DOBLE CREMA, CAFÉ, MEMBRILLO
Chiapas' famous "doble crema" cheese made into ice cream, quince paste, coffee granita & crunchy crumble, chimbo (candied marquesote cake).

TASCALATE
Tascalate cake (toasted corn, cacao, achiote), cacao mousse, tascalate crema, cacao macerated cherries, blue corn masa tuile.