

OAXACAN CHRISTMAS

A Bayless Family Tradition

A Oaxacan Christmas trades cozy mulled spices and fresh-baked gingerbread for black mole tamales and simmering cazuelas of seafood from the Pacific. On that stretch of earth, carols at the spinet transform into posadas in the street, with Mary on a donkey and dozens of singers—or into calendas with marching bands, two-story-high mo jiganga puppets and fire-works masters.

Oaxaqueños carve elaborate scenes from radishes on December 23, creating the world’s largest ephemeral art festival. They dig pits to cook barbacoa for big family reunions. They eat crispy buñuelos from street vendors, then determinedly smash their earthenware bowls for good luck. And, as these festivities lure all comers into the whirlpool of a vivid moment, they toast with mezcal.

I’ve been blessed to have spent almost every one of the last 33 Christmases in Oaxaca. Tonight we are sharing with you some of the flavors and stories of my Christmas traditions there.



Rick and Deann Bayless
PROPRIETORS

Zach Steen
CULINARY DIRECTOR

Meagan O’Connor
CHEF DE CUISINE

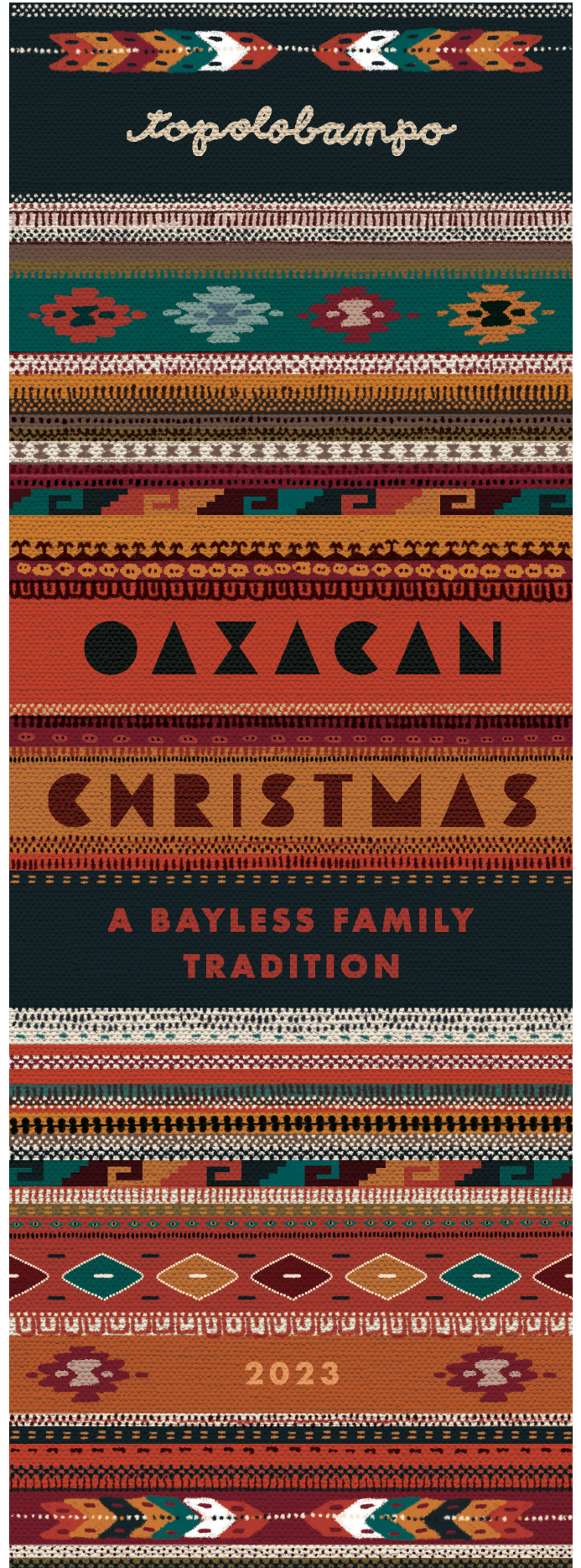
Jennifer Jones Enyart
PASTRY CHEF

Lanie Bayless
GENERAL MANAGER

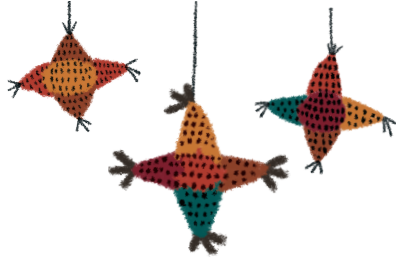
Jose Gonzalez
CAPTAIN

Jill Gubesh
WINE DIRECTOR

Julianna Arquilla
SPIRITS DIRECTOR



PERFECT



CÓDIGO 1530 MEZCAL ARTESANAL

AGAVES: ESPADÍN & TOBALÁ

SAN JUAN DEL RIO, OAXACA

2021 DOM. LE FACTEUR

“LE FACTEUR SU’ L’ VÉLO”, VOUVRAY

LOIRE VALLEY, FRANCE

COMUNIDAD NO. 1 BRAMADEROS

**AGAVES: BARRIL, BICUISHE, COYOTE,
ESPADÍN, MEXICANO**

SANTA MARIA LA PILA, OAXACA

2015 MARQUÉS DE VARGAS

GRAN RESERVA

RIOJA, SPAIN

2021 ELIO PERRONE

“BIGARÒ”, ROSATO

ASTI, PIEDMONT, ITALY

TANTEO NAVIDAD

**AGAVE: BLUE WEBER, INFUESED WITH CHILE
AND SWEET SPICES**

JUANACATLAN, JALISCO

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BETABEL, JAMÓN, CALAMONDIN

Meagan’s famous chewy beets, Gunthorp 3-year-aged ham, jamaica-braised fennel, local jicama, calamondin-peanut dressing, finger lime.

TETELA, MOLE VERDE OXAQUEÑO

Crispy two-tone tetala (blue & yellow corn masa), Chiapas doble crema cheese filling, Oaxacan green mole (tomatillo, hoja santa, porcini broth), braised beauty heart radish, charred rooftop baby turnips, Bayless garden herbs.

CALDO DE MARISCOS LUJOSO

Smoked monkfish cheeks, razor clam, Louisiana lump crab, chayote, guajillo-tomato broth with epazote.

BARBACOA DE BORREGO

Slow-cooked Gunthorp lamb barbacoa (red chile adobo, avocado leaf), grilled lamb loin, classic Oaxacan black beans with asiento, chile mixe salsa.

QUESO, FRUTA & BUÑUELO

Walnut-crusted savory cheesecake (with our exclusive Bola Roja aged goat cheese), braised quince, “ponche” gelatinas, crispy buñuelo de viento with piloncillo drizzle.

CHOCOLATE, MOLE NEGRO

Rompope mousse with cacao-espresso crumble, Mexican cacao nib ice cream, bittersweet chocolate pudding, Oaxacan black mole.