BACK TO MY ROOTS OAXACA

December 2025

MÉXICO

POLLO CON MOLE 32

Airline chicken breast, homemade Oaxacan black mole, saffron rice, yellow plantain, picked red onion.

"Chef Mauricio's mole is the best I've tried in Chicago. With this pollo con mole, we wanted to bring the depth of Oaxaca to you."

PONCHE 10 (DRINK)

Classic warm Mexican ponche. Hibiscus flowers, orange, guava, apple, tejocote, cane sugar, cinnamon, spices.

\$1 OF EVERY DISH WILL BE DONATED TO INSTITUTO DEL PROGRESO LATINO



Instituto del Progreso Latino is one of Chicago's most respected community organizations. Their mission is to contribute to the fullest development of Latino immigrants and their families through education, training and employment that fosters full participation in the changing United States society while preserving cultural identity and dignity.



Chapter 10

"Raiz Cacao" @monturqueza A personal Journey w/ Chef Carlos Gaytán