



FESTIVAL of FIRE

CULINARY WEEKEND





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CHEF SETH STOWAWAY

Joining us from San Francisco for a special 4th of July celebration in paradise, Michelin-awarded Chef Seth Stowaway is bringing his best flavors over flames from San Francisco to Los Cabos for a fiery culinary weekend.

SATURDAY, JULY 1ST, 2023

CABOS COCKTAIL RECEPTION





COMPLIMENTARY COCKTAIL RECEPTION FEATURING DAOU VINEYARDS & MACALLAN

Alongside our Guest Chef, Seth Stowaway, our evening host, General Manager Fernando Flores, welcomes you to kick off the Festival of Fire Culinary weekend. This sunset cocktail party includes complimentary cocktails as we revel in the beauty around us launching an unforgettable 4th of July celebration. Meet and greet the Chef, his Bar Director, and special partners from Osito Restaurant, DAOU Family Estates and Macallan. Enjoy drinks made with Macallan and select wines from DAOU Vineyards as we relax and get inspired for the culinary experience planned for the weekend, complemented by live entertainment and a spectacular fireworks display.

Cocktail Reception: 6:00p.m. - 8:00p.m Location: Agave Study/Resort Lobby



SUNDAY, JULY 2ND

DON MANUEL'S BAR TAKEOVER



OSITO RESTAURANT BRINGS THE HEAT TO OUR COCKTAILS.

The Bar Director of Osito Restaurant Uzziel Pulido, along with Waldorf Astoria Los Cabos Bar Director, David Hernandez, take over Don Manuel's Bar for one night only. Complementing Chef Stowaway's culinary delights, Uzziel will be mixing up Osito's signature cocktails, featuring GIN NO3 and Macallan. A natural storyteller, guests will be delighted by Uzziel's deep knowledge of cocktail ingredients and childhood memories. We invite you to celebrate your holiday weekend right – relaxing and indulging as the smoky aromas fill the air and the drinks begin to flow.

Location: Don Manuel's Bar 6:00p.m. - 8:00p.m.



SUNDAY, JULY 2ND, AND MONDAY, JULY 3RD, 2023 DON MANUEL'S CULINARY TAKEOVER





FIERY FLAVORS WITH CHEF SETH STOWAWAY.

The days leading up to our grand Fourth of July celebration, guests are welcomed to experience the fiery flavors of Chef Seth Stowaway at our live-flame takeover of Don Manuel's Restaurant. Indulge in Chef Stowaway's special take on seasonal cooking in Mexico–featuring open-flame cooking, Baja California inspired cuisine, and flavorful seasonality. Our Guest of Honor will deliver a unique live-fire dining experience unlike anything you've experienced before. Enjoy Macallan's single malt whiskey, cocktails, and optional wine pairings showcasing wines from DAOU Vineyards. The flame-filled flavors of the weekend are yours to savor with the beauty of the Pacific Ocean in the distance.

Dinner: 6:00p.m. - 11:00p.m. A la carte I Special cocktails and optional DAOU wine pairings available. Location: Don Manuel's



MONDAY, JULY 3RD, 2023 EXCLUSIVE CHEF'S TABLE





A LIVE-FIRE DINING EXPERIENCE BY CHEF SETH STOWAWAY.

This special one-night elevated event is an invitation to indulge in Chef Seth Stowaway's take on fine dining in Mexico. Enjoy an intimate evening of live-fire gourmet cuisine packed with strikingly extraordinary dishes, select wine & champagne pairings from DAOU Vineyards, and delectable cocktails by Osito's beloved Uzziel. Food connoisseurs and vino aficionados will have access to Chef Stowaway and our own Executive Chef Gustavo Pinet while our wine and spirit partners present some of there celebrated offerings. Finish out the evening with Andrés Brugal presented by Carlos Baez, Casa Brugal's very own Brand Ambassador. A masterful blend of first fill Oloroso Sherry and Bourbon single casks with two double-aged reserves creates a rare and exceptional rum of astounding Dominican character. One of only 460 bottles celebrating the spirit of exploration and five generations of Maestros Roneros.

Meet & Greet: 6:00p.m. Chef's Table begins at: 7:00p.m. Location: Don Manuel's wine cellar table Price: 350 USD per person, includes special pairings Prices are subject to 16% Tax and 15% Service Charge



TUESDAY, JULY 4TH, 2023 FROM FIRE TO TABLE



WYOMING WHISKEY THE CELLAR DAOU OSITO

A BEACHSIDE FOURTH OF JULY BBQ.

Celebrate the stars and stripes in paradise at our Fourth of July BBQ extravaganza. Prepare for a sizzling soirée as we bring together the best of American tradition and Mexican hospitality. Sit back and relax while we ignite the grills and infuse the air with the enticing aroma of smoky delights by renowned Guest Chef Seth Stowaway. Enjoy cocktails by Osito and the special nationwide launch of Wyoming Whiskey "Los Cabos" Edition, presented by Carlos Martin Del Campo, owner of The Cellar Luxury Liquor boutique. The perfect addition to a Fourth of July BBQ, there's no better way to celebrate than by dipping your toes in the sand and enjoying the launch of this high-quality whiskey. From mouthwatering barbecued meats to Mexican classics and vibrant side dishes, the culinary prowess of Stowaway will transport your taste buds.

Adults: 195 USD including welcome cocktail and Wyoming Whisky Tasting Kids: 65 USD including a non alcoholic beverage Dinner starts at 6:00p.m. Location: Beach Club Pool Deck Live entertainment and Fireworks at 8:00 pm Prices are subject to 16% Tax and 15% Service Charge

