

FESTIVAL *of* FLAVORS

2024



MINA MEETS MEXICO MICHAEL MINA & ADAM SOBEL

WORLDWIDE FESTIVAL OF FLAVORS | CULINARY WEEKEND
FEBRUARY 15-17TH, 2024

Join us as we celebrate global gastronomy with the 2024's inaugural Worldwide Festival of Flavors, proudly showcasing the culinary brilliance of Chef Michael Mina, born in Cairo, Egypt and Chef Adam Sobel. Together, we will delve into the culinary prowess and impressive journeys of these two remarkable chefs. Embark on a culinary journey spanning from Los Angeles, Nashville, and Dubai to Los Cabos, offering an exclusive encounter with our award-winning guests and the epitome of global cuisine.



THURSDAY, FEBRUARY 15TH, 2024

A WINE AND TEQUILA AFFAIR

Indulge in complimentary welcome drinks
by Komos Tequila and Duckhorn Vineyards.

TEQUILA
KOMOS

EST. 1976
THE
DUCKHORN
PORTFOLIO



Delight in a warm and inviting ambiance as you commence the weekend with complimentary beverages courtesy of **Komos Tequila and Duckhorn Vineyards**. Immerse yourself in a free-flowing cocktail gathering, featuring the esteemed presence of Guest Chef Michael Mina and Chef Adam Sobel from MINA Group. Enjoy live entertainment, fireworks, and indulge in the vibrant atmosphere of our artisan market, showcasing unique and handcrafted creations to enhance your overall experience.

Alongside our General Manager, Fernando Flores, this evening promises not only complimentary cocktails but also a rich assortment of wines and culinary delights.

Reception: 6:00 pm

Location: Lobby



T+ (877) 398-0106

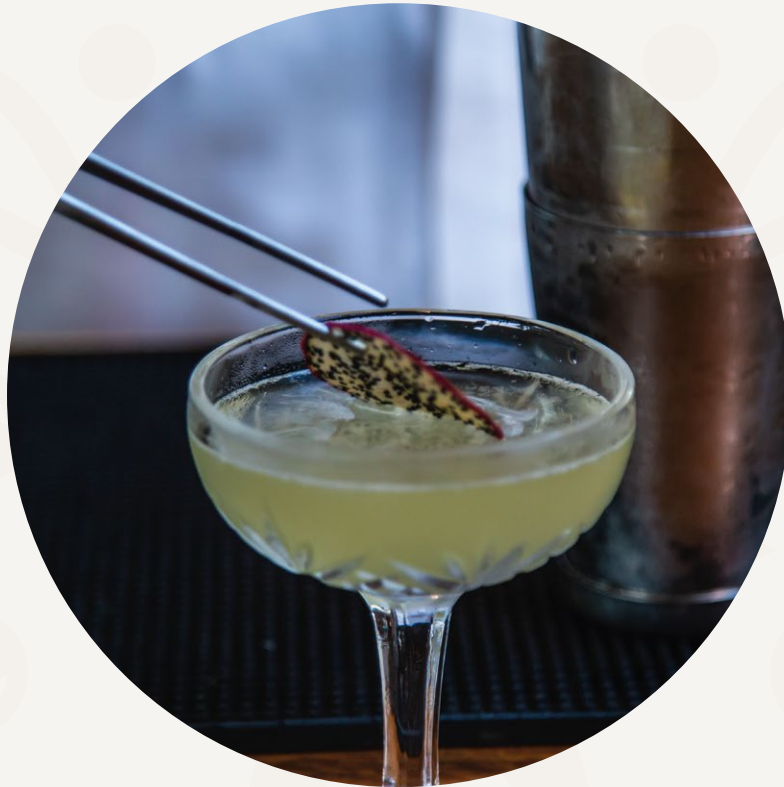
Or please contact your Personal Concierge for a reservation.

FRIDAY, FEBRUARY 16TH, 2024

THE ART OF TEQUILA

Learn the ins and outs of Komos Tequila.

TEQUILA
KOMOS



Indulge your senses in an exquisite journey through Tequila at the Agave Study. Join us for an exclusive and immersive tequila tasting, where the spotlight shines on the craftsmanship of **Komos Tequila**. This unique event promises an afternoon of discovery and delight as you delve into the art of Komos Tequila. Learn all about the company's passion and heritage as your guides for the evening, Santiago Rodriguez Leño Mexico Brand Director of Komos Tequila and David Hernandez, Director of Bars and In-house expert, lead you through the intricacies of this spirit.

Reserve your spot for this exclusive experience, limited to a single evening.

Tasting: 3:00 pm - 4:00 pm

Location: Agave Study

Prior reservation required



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Or please contact your Personal Concierge for a reservation.

FRIDAY, FEBRUARY 16TH, 2024

ELEGANCE UNCORKED: DON MANUEL'S SOIRÉE

An hour of refined elegance and fine flavors.

EST. 1976

THE
DUCKHORN
PORTFOLIO



Savor an enchanting hour of luxury at Don Manuel's Wine Cellar Table. This complimentary wine tasting experience will feature the exquisite wines of **Duckhorn Vineyards** of Napa Valley. Delight in the flavors, history, and craftsmanship that define Duckhorn's legacy – exploring the nuances of their renowned varietals in an intimate setting. Immerse yourself in an ambiance that pays homage to the art of winemaking, while Patrick Burke, Master Court Certified Sommelier and Certified Specialist of Wine from Duckhorn Vineyards and our Wine Director Jhonatan Adame guide you through each carefully curated pour. This exclusive event promises an unforgettable journey into the world of fine wines, offering a perfect blend of elegance and indulgence.

Reserve your spot for this exclusive affair, limited to a single evening.

Timing: 4:00 - 5:00 pm

Location: Don Manuel's Wine Cellar

Prior reservation required



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Or please contact your Personal Concierge for a reservation.

FRIDAY, FEBRUARY 16TH, 2024

DON MANUEL'S TAKEOVER

A Gourmet Journey of Flavors with
Chef Michael Mina & Chef Adam Sobel.



Embark on an extraordinary gastronomic voyage at Don Manuel's, where the culinary prowess of **Chef Michael Mina and Chef Adam Sobel** converges to guide you through an enchanting, one-of-a-kind dining experience. Immerse yourself in an exceptional chef-driven dining experience that will captivate your senses, showcasing the unique culinary artistry of this collaboration. Rooted in fine dining and impeccable service, indulge in an unparalleled evening that seamlessly combines accessible hospitality with the pinnacle of culinary arts. This distinctive culinary takeover invites you to dive into the craveable culinary realm of Chef Michael Mina and Chef Adam Sobel, where every dish stands as its own masterpiece.

A la carte
Dinner: 6:00 pm - 11:00 pm
Location: Don Manuel's



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SATURDAY, FEBRUARY 17TH, 2024

THE MINA EXPERIENCE AT DON MANUEL'S

A Full Global Gastronomic Takeover by
Chef Michael Mina and Chef Adam Sobel.



Discover the culinary brilliance of **Chef Michael Mina and Chef Adam Sobel** as we present a full takeover of **Don Manuel's**. This weekend's unique dining experience is an exclusive event where the renowned chefs will completely reimagine Don Manuel's, for one night only, crafting an exquisite pre-set menu that transcends boundaries. Indulge in a dining extravaganza, promising to captivate your senses and create enduring memories. Drawing inspiration from their 30+ restaurants worldwide, shared meals, and communal feasting, this special night is a testament to culinary brilliance and passion.

Pre-Set Menu

Price: \$375 USD per person

(Includes Duckhorn Wines pairing)

\$225 USD per person

(Wine pairing not included)

Dinner: 6:00 pm - 11:00 pm

Location: Don Manuel's



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Prices are subject to 16% Tax and 15% Service Charge