

FESTIVAL *of* FLAVORS

2024



BAY AREA TAKEOVER IN PARADISE

**CHEF DAVID YOSHIMURA, CHEF SETH STOWAWAY,
AND CHEF BRANDON JEW**

WORLDWIDE FESTIVAL OF FLAVORS | CULINARY WEEKEND
JUNE 13-15TH, 2024

Embark on a culinary journey as three of San Francisco's most celebrated Chefs converge in paradise. Join us as **Chef David Yoshimura**, renowned for his culinary prowess showcased at Michelin-starred establishments worldwide, including his Restaurant Nisei, collaborates with **Chef Seth Stowaway**, owner of Michelin Guide's Osito Restaurant, and **Chef Brandon Jew**, known for bringing together seasonal bounty of the Bay Area together with classic Chinese techniques at the Michelin-starred Mister Jiu's, for an unforgettable Bay Area takeover.



THURSDAY, JUNE 13TH, 2024

SUNDOWN SIP & SOIREE

A complimentary gathering with Grgich Hills
Tequila G4, and Tequila General Gorostieta.



Gather under the sunset sky and twinkling stars as we extend our warmest welcome to our special guests at Waldorf Astoria Los Cabos Pedregal's enchanting open-air lobby. Here, you can indulge in a complimentary weekend preview—showcasing the tantalizing culinary creations of our expert culinary team. Complementing these culinary delights are bespoke craft cocktails, meticulously prepared in collaboration with Felipe Camarena, Master Distiller & Founding CEO of **Tequila G4**, and Luis Torres Partner & Founder of **Tequila General Gorostieta**, and vibrant wines handpicked by Napa's own **Grgich Hills**, curated by Maja Jeramaz, Export and CA Chains Manager. As you mingle, be sure to explore our thoughtfully curated artisan market featuring traditional crafts and local keepsakes to commemorate your weekend.

Reception: 6:00 pm
Location: Lobby



T+ (877) 398-0106
Or please contact your Personal
Concierge for a reservation.

FRIDAY, JUNE 14TH, 2024

CULINARY CREATIONS UNVEILED

Indulge in the art of culinary mastery with an exclusive
Guest Chefs cooking class.



Join us for an immersive culinary experience like no other as you discover the secrets of **Chef Seth Stowaway's** exquisite cuisine during an interactive cooking class, which is only available this weekend. Chef Seth will guide you through the creation of tantalizing cold dishes, unveiling the art of his Michelin-starred culinary mastery during this special gastronomic event. Your culinary adventure will culminate in a sumptuous lunch, which our talented culinary team will prepare for you. Get ready to savor every moment of this gourmet journey with an array of delectable delights—all in the luxurious surroundings of Waldorf Astoria Los Cabos Pedregal.

Class: 12:00 PM - 1:00 PM
Stay for the lunch after the class
Location: Beach Club
Price: \$95 USD



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

FRIDAY, JUNE 14TH, 2024

JOURNEY THROUGH TRADITION

A limited availability tasting rooted in heritage
with Tequila G4 and Tequila General Gorostieta.



Embark on a voyage through Mexico's rich Agave heritage at our elegant **Agave Study**. With breathtaking views of the Pacific, this exclusive tasting featuring Luis Torres, Partner & Founder of **Tequila General Gorostieta**, and Felipe Camarena, Master Distiller & Founding CEO of **Tequila G4**, promises an exceptional experience. Delight in the luxurious flavors, from caramel and vanilla to coconut and cooked Agave, as you discover the perfect pairings that complement each Tequila's profile. Immerse yourself in a sensory adventure with every sip—available this weekend only. Secure your spot now for this limited-availability experience and indulge in an unforgettable journey into the soul of Mexico's heritage.

Tasting: 3:00 pm - 4:00 pm

Location: Agave Study

Price: \$60 USD



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FRIDAY, JUNE 14TH, 2024

UNCORKED: PRIVATE WINE TASTING

An exclusive evening at Don Manuel's
Wine Cellar Table featuring Grgich Hills.



Uncork your extraordinary culinary weekend with an exclusive, limited-seating wine-tasting event at the private **Don Manuel's Wine Cellar Table**. Immerse yourself in an elevated hour with one of Napa's best wineries, **Grgich Hills Estate**, accompanied by special guest Maja Jeramaz, Export and CA Chains Manager. Limited spots offer a rare chance for a select few to delve into world-class wines sourced from organic estate vineyards. Guests will unravel the balanced and elegant flavors, immersing themselves in the art of indulgence.

Tasting: 4:00 pm - 5:00 pm
Location: : Don Manuel's Wine
Cellar Table
Price: \$70 USD



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FRIDAY, JUNE 14TH, AND SATURDAY, JUNE 15TH, 2024

SAVORING SAN FRANCISCO AT DON MANUEL'S

An exclusive culinary takeover with Chef David Yoshimura,
Chef Seth Stowaway, and Chef Brandon Jew.



Experience an unparalleled culinary voyage as **Don Manuel's** welcomes the gastronomic prowess of our Guest Chefs. Immerse yourself in this extraordinary fusion of talents, showcasing the epicurean magic of three of Bay Area's most beloved Chefs. Drawing from their extensive expertise gained at renowned Michelin-starred establishments worldwide, including the acclaimed Japanese-California fine dining haven, **Nisei**, live-fire fine dining restaurant, **Osito**, and the contemporary Chinese-American beloved **Mister Jiu's**, guests are warmly invited to indulge in an epicurean experience like no other. Elevate your evening with an optional wine pairing by Grgich Hills Estate—impeccably curated to enhance the flavors of each delectable course.

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



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SATURDAY, JUNE 15TH, 2024

BAY AREA MEETS BAJA: A CHEF'S TABLE

An exclusive San Francisco Chef's experience in paradise.



Wrap up your weekend with a set menu at **Don Manuel's Wine Cellar Table**, featuring flavors by the weekend's special guests—**Chef David Yoshimura**, **Chef Seth Stowaway**, and **Chef Brandon Jew**. Commence the evening with an exclusive Meet & Greet, providing a unique opportunity to connect with our esteemed Guest Chefs as they grace us with their talents from the Bay Area to Baja. Explore the exquisite flavors of their refined cuisine and immerse yourself in the intricacies of their collaborative culinary showcase against the stunning backdrop of paradise, alongside a unique wine pairing by our guest wine partner, Grgich Hills Estate. Secure your reservation for an evening where every bite reveals a story of global culinary excellence, crafting delectable memories.

Set Menu

Price: \$385 per person
(Includes Wine Pairing)

Meet and Greet: 6:00 pm

Dinner: 7:00 pm

Location: Don Manuel's Wine Cellar Table



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