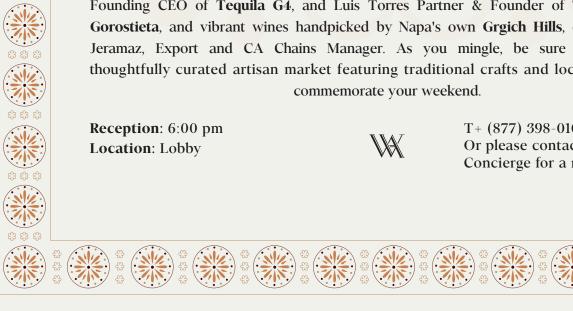




Gorostieta, and vibrant wines handpicked by Napa's own Grgich Hills, curated by Maja Jeramaz, Export and CA Chains Manager. As you mingle, be sure to explore our thoughtfully curated artisan market featuring traditional crafts and local keepsakes to

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







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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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

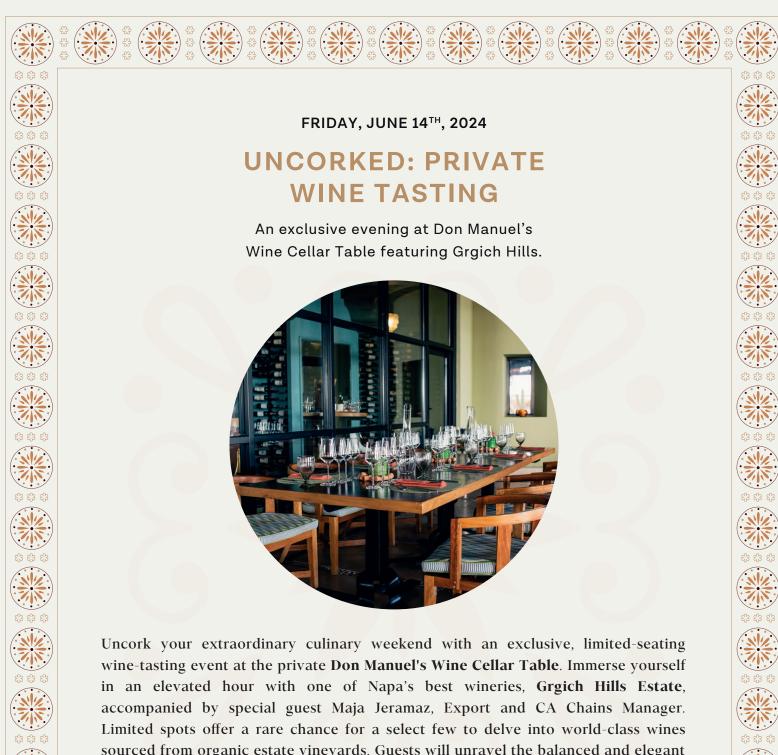
**Location**: Agave Study

Price: \$60 USD



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





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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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



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

































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

T+ (877) 398-0106

Or please contact your Personal

Concierge for a reservation.















































































