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BEST RESTAURANTS 2026



Fleurette

Where the Pacific Meets Pedregal

A hidden tunnel leads to one of Cabo's most refined luxury retreats

BY ANDREA NAVERSEN



I had not traveled to Cabo San Lucas in years, so I especially looked forward to revisiting this bustling coastal town just a two-hour flight from San Diego. But I soon learned that the Forbes Five-Star Waldorf Astoria Los Cabos Pedregal offers far more than margaritas and *mole*.

A resort driver met my longtime friend Suzy Westphal and me at the airport, and 40 minutes later we wound through a maze of narrow, twisting streets to the resort's guard-gated private entrance close to both the town and marina. But when we drove through Dos Mares (Spanish for "two seas"), a privately owned tunnel carved through granite, I had a feeling that we weren't in Cabo anymore.

At the end of the tunnel, a gracious resort staff welcomed us to this elegant hideaway perched on a cliff overlooking the Pacific

and a pristine stretch of sand. We checked in at the open-air lobby dubbed Peacock Alley, named after the famed Waldorf Astoria promenade dating to 1897 in New York City, where well-dressed guests paraded in their finery. Here at the Waldorf Astoria Pedregal, however, the dress code is much more relaxed: flip-flops, shorts, swimsuits, and sundresses rather than tuxedos and evening gowns.

Over the next few days, we got to know General Manager Juan Gonzalez Izquierdo, who began his career as a busboy in London, later working at hotels including New York's Carlyle Hotel and the Waldorf Astoria Atlanta Buckhead before assuming his post at Pedregal.

Following a multi-year, property-wide transformation, the resort has 112 guest rooms, suites, casitas, and villas, many with living



Dos Mares is a privately owned tunnel carved through granite



El Farallon cliffside restaurant

rooms, in-room bars, kitchens, and private plunge pools on ocean-view patios or decks. The accommodations are tastefully designed in neutral tones, with handcrafted furnishings, artwork, and textiles that showcase Mexican artists and artisans. Miguel, our personable concierge, gave us a tour of the property, which includes two infinity pools — one for adults and another for families — and a shallow pool for children near the Tortuguillas (“little turtles”). Kids Club which offers plenty of activities from piñata making to ceramic painting.

There’s also a fitness center with state-of-the-art equipment and classes. A luxurious salon and spa offer a private lagoon where guests can rest and rejuvenate while gazing at the sea. The spa draws on traditional Mexican folk healing, known as “curanderismo,” as well as contemporary wellness therapies based on the four phases of the moon to align one with nature’s rhythms and enhance wellbeing.

I chose the signature “Awakening Moon,” a soothing treatment designed for self-discovery and renewal that included a salt scrub, seaweed wrap, and deep-tissue massage, while Suzy experienced the “Nourishing Moon” to refocus energy and embody one’s visions.

This month, in alignment with Wellness Month, the spa will collaborate with Barcelona-based skincare brand Natura Bissé. Experiences will invite guests to slow down, reconnect, and rediscover balance through movement, nourishment, and transformative spa moments.

The resort’s three restaurants include Don Manuel’s, where Executive Chef Gustavo Pinet and Executive Pastry Chef Zabdi Nava create Mexican specialties for breakfast, lunch, and dinner. I especially enjoyed the bountiful breakfast and brunch offerings, from huevos rancheros and red and green chilaquiles to the “Cabo Benedict,” brioche and eggs topped with béarnaise and crab or smoked marlin. The colorful buffet also tempts with a huge spread of baked goods, egg dishes, fresh fruit, cheeses, and charcuterie.

At the Crudo pool bar, guests can order sushi, ceviche, poke, tostadas, and tacos, while the Beach Club Palapa serves relaxed seaside fare and also hosts Mar y Leña (“sea and firewood”) Steak Night. Sunday brunch at the club features rotating food stations with al pastor, paella, and seafood. We especially enjoyed El Farallon, a seaside restaurant perched on a cliffside terrace above the crashing waves. Its “Savor the Sea” menu pairs seafood with champagne, and it is a magical place to sip bubbly at sunset.

During our stay, Suzy and I joined other guests in Peacock Alley for the resort’s “Festival of Flavors,” a series of select weekend events recently launched to spotlight standout wineries, restaurants, and chefs. Fernando Perez Castro, owner of the acclaimed La Lomita winery — the first certified organic winery in Mexico’s Valle de Guadalupe — led a tasting that also traced the Valle’s fascinating viticultural history. It began in the late 18th century when early Spanish settlers planted grape vines to make sacramental wines for church services.

Festival of Flavors has also featured San Diego’s own Top Chef alum Claudette Zepeda, formerly of Leu Leu in Leucadia and Vaga in Encinitas. Chef Roberto Alcocer of Oceanside’s acclaimed Michelin-starred Valle will headline the July 4 event.

Another highlight of our trip was a chef’s table experience which showcased inventive and delicious small plates from Castro’s fine-dining restaurant, Lunario, helmed by Chef Sheyla Alvarado and paired with La Lomita wines. The seven-course menu included sope with crab and sea urchin butter, chile relleno stuffed with duck carnitas, and chamomile flan topped with honey ice cream.

As I packed my bags for the trip home, I looked up once again at the resort’s signature artwork, the metallic shell of a tortuga (“sea turtle”) found in every guest room, which reflects the resort’s hope that just as sea turtles return to their birthplace, guests, too, will find their way back to Waldorf Astoria Los Cabos Pedregal. waldorfastoria.loscabospedregal.com