

PRESS RELEASE

Media Contacts:

J Public Relations

619.255.7069

waldorfloscabos@jpublicrelations.com

**WALDORF ASTORIA LOS CABOS PEDREGAL DEBUTS NEW
2021 CULINARY WEEKEND SERIES**

Celebrated guest chefs will gather at the exclusive haven to offer guests an unforgettable culinary weekend experience

LOS CABOS, MX – (March 23, 2021) – [Waldorf Astoria Los Cabos Pedregal](#) is thrilled to announce the launch of the resort's inaugural Culinary Weekend Series where some of the world's most renowned Chef's will collaborate with the resorts culinary team under the leadership of Executive Chef Gustavo Pinet to provide a unique and intimate gastronomic one-weekend-only experience. The monthly series will showcase a taste of each award-winning guest chefs' signature techniques and experiences infused with local products and ingredients and Chef Pinet's culinary talent.

"We are always looking for ways to enhance our guest experience and believe a rotation of guest chef with our Executive Chef Gustavo Pinet would be an unforgettable way to bring new talent to our resort family," said Fernando Flores, general manager of Waldorf Astoria Los Cabos Pedregal. "We couldn't have dreamt up a better all-star lineup of guest chefs and are looking forward to welcoming each chef and introducing our guests to them in an intimate and memorable setting where they will be able to meet the Chefs and enjoy new tastes and flavors infused with our Mexican culture."

Featuring Michelin-starred Chefs, former James Beard Award winners, Food Network judges, Top Chef winners and beyond, each Culinary Weekend will kick-off with a welcome cocktail reception on the beach, followed by a variety of chef takeover experiences throughout the resort before concluding with a private chef's table dinner, featuring a multi-course paired menu. Guests staying at Waldorf Astoria Los Cabos Pedregal can reserve the full weekend of events or specific events throughout the weekend.

The upcoming 2021 Culinary Weekend Series is as follows:

- **Chef Matt Zubrod (April 8-10, 2021):** As Culinary Director at [The Little Nell](#), a Relais & Châteaux property in Aspen, Chef Zubrod oversees [Element 47](#) restaurant, known as the finest spot to wine and dine in Aspen, recognized by the James Beard Foundation. Chef Zubrod's style of Colorado Contemporary Cuisine encompasses a variety of flavors informed by Alpine and coastal influences from his time working in the Rocky Mountains and by the Pacific Ocean.
- **Chef Michael Mina (May 13-15, 2021):** Celebrity Chef, restaurateur and cookbook author Michael Mina is known for his award-winning 45 restaurants/operations around the world, including the Michelin-starred MICHAEL MINA, Chef Mina's flagship restaurant in the heart of San Francisco, which represents the culmination of his core culinary philosophies, Middle Eastern heritage, lauded chronicles as a chef and restaurateur, and personal character. Chef Mina will bring his love letter

to the American steakhouse experience to Cabo featuring classic Americana infused with his arsenal of world flavors and dramatic flair.

• **Chef Gavin Fine + Chef Stephanie Izard (June 11-13, 2021):** Longtime friends and both helming from Chicago, Stephanie Izard is a multiple-time James Beard Award winner, author, and Food & Wine Best New Chef. As the Executive Chef and Owner of five Chicago restaurants, Girl & the Goat, Little Goat, Duck Duck Goat, Cabra, and the newly opened Sugargoat, along with the forthcoming Girl & the Goat LA, Izard was the first woman to win Bravo's Top Chef and is the only winner of the original version of the show to take home the title of "Fan Favorite." Creator and owner of the esteemed Fine Dining Restaurant Group, Gavin Fine is a self-proclaimed ski bum turned award-winning restaurateur who today has created and owned multiple restaurants (Il Villaggio Osteria, The Kitchen, Bin22, Bar Enoteca, The Bistro), a specialty grocer (Bodega), retail brands (Cream + Sugar artisan ice cream and Bovine + Swine craft meats), and craft brewery, Roadhouse Brewing Co.

• **Chef Ronnie Killen (July 1-4, 2021):** A household name and barbecue legend, Ronnie Killen is a Le Cordon Bleu-trained chef, multiple-time James Beard Award semifinalist and has six different restaurant concepts that all speak to his famous smoked meats. Ronnie's passion for food and amazing attention to detail is evident in every aspect of his cooking and he looks forward to bringing Texas barbecue to Cabo.

• **Chef Sarah Grueneberg + Chef Mindy Segal (October 21-23, 2021):** Originally from Houston, James Beard Award "Best Chef" Sarah Grueneberg is Chef/Partner of award-winning Monteverde Restaurant & Pastificio in Chicago's West Loop where she blends the traditions of Italian culture and cooking with influences from her trips around the world, as well as her family heritage. Cooking alongside Chef Grueneberg will be longtime friend and James Beard award-winning chef Mindy Segal who is the creative force behind Cresco Lab's flagship line of artisanal edibles. Chef Segal pushes the boundaries of taste and texture, crafting thoughtful combinations of ingredients that are both unexpected and familiar. She has trained in some of Chicago's most influential restaurants and is currently Chef/Owner of Mindy's Hot Chocolate in Chicago's Bucktown neighborhood along with three additional beloved Chicago restaurants. Together Chefs Grueneberg and Segal look forward to bringing their Italian culture and flavors to the resort.

• **Chef Brian Malarkey (November 18-20, 2021):** One of the country's most successful and sought-after chef/restaurateurs, throughout his career, Brian Malarkey has created 15 wildly successful restaurants across the United States, was a finalist on Bravo's Top Chef: All Stars, Top Chef season 3 finalist and winning mentor on ABC's The Taste, which he co-hosted alongside Anthony Bourdain, Nigella Lawson and Ludo Lefebvre. Malarkey has also judged a variety of television cooking programs, including Rachael vs. Guy: Kids Cook Off, Chopped All-Stars, Food Network's Guy's Grocery Games, Cutthroat Kitchen, and can be seen headlining food and wine festivals around the country.

• **Chef Nathan Rich (December 9-11, 2021):** A New Hampshire native, Nathan Rich is the Executive Chef at Twin Farms, a Relais & Châteaux property in Vermont, where guests forgo menus, trusting Chef Rich to exceed their culinary expectations daily with specially curated meals for breakfast, lunch and dinner. Chef Rich's culinary expertise has been recognized when he was one of only three chefs in the world to be awarded the Relais & Châteaux 2013 Rising Chef Trophy. Chef Rich looks forward to bringing his farm-to-table concept and cooking to Cabo.

"As a native of Mexico City, my culinary journey began in my grandmother's kitchen where a lot of my influences in my cooking today still stem from," said Gustavo Pinet, executive chef of Waldorf Astoria Los Cabos Pedregal. "I'm honored to cook alongside some of the biggest and best chefs in our culinary industry today and look forward to the new and exciting flavors we can create and bring to life for our guests."



Following Waldorf Astoria's legacy of culinary expertise, Waldorf Astoria Los Cabos Pedregal features an extensive and unique dining program that Chef Pinet oversees with culinary offerings including:

- **El Farallon:** A signature cliff-side dining experience in an alfresco setting suspended over the ocean, El Farallon features an "ocean-to-table" menu enabling guests to choose from a variety of fresh fish from the surrounding waters.
- **Don Manuel's:** The resort's signature restaurant serves breakfast and dinner, using cuisine made from local, organic ingredients and prepared using modern interpretations of old-world techniques.
- **Crudo Bar:** Meaning "raw bar" in Spanish, Crudo Bar is uniquely situated in the center of the main pool, offering a wide selection of freshly prepared tiraditos, ceviche and Mexican inspired rolls.
- **Beach Club:** A casual poolside dining venue, it serves coastal favorites such as Hummus, Baja Wraps, Fresh Grilled Seafood, Grilled Panini Sandwiches and Classic Caesar Salads.

Guests and travelers can sign up for one or all of the Culinary Weekend Series by calling Toll **Free** 866-623-3053 or book your stay with 25% off and airport transportation <https://www.waldorfastorialoscabospedregal.com/specials/culinary-weekend>. Overnight rates at Waldorf Astoria Los Cabos Pedregal start at \$750+/night. For more information on the resort and the upcoming culinary and wellness weekends schedule, please visit www.waldorfastorialoscabospedregal.com.

MEDIA ASSETS

Images of each Chef can be found [here](#).

Property images of Waldorf Astoria Los Cabos Pedregal can be found [here](#).

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About Waldorf Astoria Los Cabos Pedregal:

The majestic Waldorf Astoria Los Cabos Pedregal is the first Waldorf Astoria to debut in Mexico. The resort is situated on Cabo San Lucas' most coveted parcel of land – an extraordinary, 24-acre site at the southernmost tip of Mexico's Baja California Peninsula. The exclusive haven, accessible by Mexico's only privately-owned Dos Mares tunnel, creates a strong sense of privacy and arrival, just minutes from bustling downtown Cabo San Lucas. Featuring 115 guest rooms, multi-bedroom residential-style villas, two bedroom beachfront suites, standalone casitas, and Private Pedregal Homes. The luxury beachfront presidential villa provides private access to the beach and features butler service. Waldorf Astoria Los Cabos Pedregal further creates a unique sense of place with a relentless commitment to personal service provided from a team of Personal Concierges who are available around-the-clock to assist guests with their requests. The resort also features the award-winning Waldorf Astoria Spa, in addition to a distinctive dining program with culinary offerings served alfresco at signature Don Manuel's, El Farallon, Crudo and Beach Club. Guests are invited to Live Unforgettable experiences through Mexico's first True Waldorf Service. www.waldorfastorialoscabospedregal.com/