



WALDORF ASTORIA®
LOS CABOS · PEDREGAL

NATURE'S HARVEST

CULINARY
Weekend
December 9-11, 2021



Chef Nathan Rich
Executive Chef at Twin Farms

Meet the Chef

BOTH CHEF AND CURATOR OF NATURE'S BOUNTY, NATHAN RICH BRINGS INSPIRED CREATIONS TO LOS CABOS.



Chef Nathan Rich

A New Hampshire native, Chef Nathan Rich believes in cooking quality foods that have been naturally grown or raised. He brings this heartfelt mission to his current Executive Chef position at Twin Farms, a Relais & Châteaux property in Vermont. There, guests forgo menus, trusting Rich to exceed their culinary expectations with specially curated meals. The cuisine reflects the changing seasons and is inspired by Vermont's finest produce. Prior to Twin Farms, Rich oversaw the dining program at Lake Placid Lodge. Through the years, he has sharpened his culinary skills at premier establishments including Mandarin Oriental, Boston, The Vinoy Renaissance St. Petersburg Resort & Golf Club, Taj Boston and The Balsams Grand Resort Hotel in New Hampshire. Rich was one of only three chefs in the world to be awarded the Relais & Châteaux 2013 Rising Chef Trophy.

www.waldorfastorialoscabospedregal.com

Please contact your Personal Concierge for a reservation.

T +52 624 163-4300

Thursday, December 9, 2021

Spark Your Spirit

A COCKTAIL RECEPTION FEATURING
OUR BRAND-NEW AGAVE STUDY AT PEACOCK ALLEY.



A weekend of extraordinary flavor starts here, as the sun sets and the thrill of possibility soars. Raise a glass and set off on a unique culinary adventure. You'll sip Mezcal and Tequila spirits and while enjoying your very first taste of the local harvest offered by our special guest chef Nathan Rich. He's sourcing ingredients from regional organic farms and will prepare dishes to tease your palate. As you delight in flavors that blend Cabo culture with Rich's New England roots, you'll be treated to a brilliant display of fireworks and live entertainment. Your host for this evening is General Manager Fernando Flores, who is also joined by our very own Executive Chef Gustavo Pinet.

Reception: 6:00 p.m. - 7:30 p.m.

Live Entertainment: 6:00 p.m. - 8:00 p.m.

Complimentary for our guests

Please contact your Personal Concierge for a reservation.

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Friday, December 10, 2021

Mezcal Tasting Experience

MEZCAL TASTING EXPERIENCE
AT THE AGAVE STUDY AT PEACOCK ALLEY



Mezcal is an agave-based liquor, and the heart of any spirits experience in Mexico. Join us for an exclusive tasting during which you'll be guided through mezcal's subtle nuances and leave with a new appreciation for a centuries-old spirit.

Time: 6:00 p.m. – 7 p.m.

Price: \$120 USD per person

**Limited to 12 attendees, reservations necessary*

***For outside guests contact selene.sotomayor@waldorfastoria.com*

Prices are subject to 16% Tax and 15% service charge

Please contact your Personal Concierge for a reservation.

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Friday, December 10 & Saturday, December 11, 2021

Nature Takes It's Course

DON MANUEL'S WITH A TWIST



Be inspired by an evening of dishes that “sing with the season.” You’ll have so much to choose from on a special à la carte menu featuring original creations from our guest chef Nathan Rich, plus the option for wine pairings. Chef Rich has deep experience finessing organic ingredients and his love for regional culinary integrity shines through. Your dinner will be a journey of discovery, as Rich gets creative with fruits, vegetables and seafood from local farms, fields and seas. Select what strikes your fancy – including striped bass, red snapper, specialty pork (cerdo criollo) so much more.

Pre-cocktail: 6:00 p.m. – 7:00 p.m.

Dinner: 7:00 p.m. – 11:00 p.m.

A la carte menu

**Reservations are highly recommended*

***For outside guests contact selene.sotomayor@waldorfastoria.com*

Please contact your Personal Concierge for a reservation.

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Saturday, December 11, 2021

Waves of Flavor

A CHEF'S TABLE EXPERIENCE AT THE BEACH



On our private beach, where the tide shifts at the foot of breathtaking cliffs, you'll enjoy an unforgettable meal. It's an inspired collaboration by our very own Chef Gustavo Pinet and iconic guest chef Nathan Rich. A surprise, multi-course menu will draw from ingredients drawn at peak harvest, locally and with respect to the natural landscape. It's Vermont meets Los Cabos. A journey where sweet and savory intertwine. And an experience in which Mexican flavors and culture truly shine. Join us and feel connected to regional cuisine and the story it tells.

Five-Course Menu + Wine, Cocktail & Spirits Pairing

Time: 7:00 p.m. – 9:00 p.m.

Live Entertainment

Price: \$195 USD per person, Welcome cocktail and beverage pairing included.

**Limited availability; reservations required*

***For outside guests contact selene.sotomayor@waldorfastoria.com*

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

Please contact your Personal Concierge for a reservation.

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