WALDORF ASTORIA®
LOS CABOS · PEDREGAL

NURTURE NATURE
CULINARY *Weekend*

APRIL 21-24, 2022

CHEF KIM ALTER

Sustainable Chef of the year from Star Chefs and Owner of Nightbird

A CULINARY EARTH DAY CELEBRATION IN LOS CABOS

MEET THE CHEF

San Francisco-based award-winning and "sustainable" Chef Kim Alter showcases a creative spin on the classics, transporting guests of Waldorf Astoria Los Cabos Pedregal to new places through food.

KIM ALTER

Based in the Bay Area, female Chef Kim Alter is committed to technique, whole animal cookery, and the support of local farms. Working at the helm of kitchens in Oakland, California's Haven and Plum, as well as some of San Francisco's most notable restaurants from Manresa and Bunto to Acquerello, her culinary expertise celebrates the best of California's diverse cultures, as well as its natural landscape. As the current chef and owner of Nightbird and adjoining cocktail destination Linden Room in San Francisco's Hayes Valley, her food takes familiar dishes to new places with creative spins on the classics. Chef Alter earned a James Beard nomination in 2018, alongside Sustainable Chef of the Year from Star Chefs and Top 100 Restaurant from the Chronicle in 2019. Known for her well-crafted produce-focused menus, Alter is an incredible culinary force within the industry.

Thursday, **April 21st**, 2022

MASTERFULLY MADE

A Cocktail Reception in our Lobby to Celebrate Earth Day, featuring Patrón Tequila and Chateau Ste. Michelle Winery.

This spectacular sundown cocktail reception is the perfect prelude to our special Earth Day celebrations, featuring masterfully made cocktails from Patrón Tequila and wines from Chateau Ste. Michelle Winery. Join us in the main lobby of Waldorf Astoria Los Cabos to indulge in the finest of margaritas and wine by-the-glass from Washington state vineyards which highlight the style, quality, and expression of each location they come from. Exhilarate the senses as our special guest chef Kim Alter pairs and introduces her take on the classics through technique, whole animal cookery, and creative spins on familiar dishes. Your host for this masterfully made evening is General Manager, Fernando Flores, together with our very own Executive Chef, Gustavo Pinet. Legendary and intimate culinary moments await, followed by an incredible display of fireworks and live entertainment to kick off our celebrations.

Reception: 6:30 p.m. - 8:00 p.m.
Live Entertainment & Fireworks

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

www.waldorfastorialoscabospedregal.com
T. (877) 418-5438
Please contact your Personal Concierge for a reservation.

Friday, **April 22nd**, 2022

A TASTE OF EARTH DAY

A Special Wine Tasting Masterclass with Chateau Ste. Michelle Winery.

Begin our official celebration of Earth Day with a special wine tasting from Chateau Ste. Michelle Winery. This masterclass will feature six wines from Washington, Oregon, and California, a mix of three whites and three reds. With a winemaking philosophy focused on respecting the varietal characters and individuality of each location, this tasting will provide guests with a pleasurable, food friendly experience—an ideal way to celebrate our Earth and the fruit of its land. Joined by our Wine Director, Jhonatan Adame, at **Su Cocina** you will be comfortably surrounded by mineral-rich, elemental colors and earthen, hacienda-style wares to set the mood. Enjoy a special taste of Earth Day as you're guided by Chateau Ste. Michelle Winery's Managing Director of Latin America & the Caribbean, Pablo Porreti, through an array of wines with a stamp of softness, uniqueness, and approachability.

Time: 5:00 p.m.
Price: $90 USD Per Person
Location: Su Cocina
**Limited seats available*

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

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Friday, **April 22nd**, 2022

TIMELESS TEQUILA

A Unique Tequila Tasting hosted by Patrón Tequila.

Rooted in ancient tradition with an unbounded respect for the earth, the **Agave Study** is home to this evening's timeless tequila tasting that will reach far beyond expectations. Fully immerse yourself in this curated event with special guest, Jose Luis Guitierrez Ibarra, Tequila Patrón's ambassador of Latin America and the Caribbean. In celebration of Earth Day, you'll be thoughtfully guided through the exploration of Patrón Tequila—the world's finest straight from the highlands of Jalisco, Mexico, and made with a commitment to natural production. This evening, guests are invited to get to know the differences between tequila varieties and indulge in one of our land's most special commodities, in an atmosphere that is both familiar and elevated. Join us and get inspired by a world of Mexican culture.

Time: 4 p.m. – 5 p.m.
Price: $65 USD Per Person
Location: Agave Study
**Limited seats available*

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

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Friday, **April 22nd**, and Saturday, **April 23rd**, 2022

EARTH RESTORED

With our guest chef, Kim Alter.

Discover an unexpected and extraordinary evening of fine gourmet dining with this a la carte dinner at **Don Manuel's**, specially crafted by Sustainable Chef of the year from Star Chefs (and our guest chef) Kim Alter this Earth Day. Showcasing her technique and support of local farms, Alter invites guests on a fresh, sustainable journey of the classics in the most spectacular of settings. Celebrating the Earth's natural landscapes, our signature restaurant is the perfect place to toast to the day as you embrace panoramic views of the ocean just steps away. Celebrating the best of Mexico's diverse culture and natural landscape, we welcome you to join our Executive Chef, Gustavo Pinet, and F&B Director, Isaac Novoa, for this celebratory and restorative evening of re-imagined, intricate flavors.

Dinner:
A la carte menu
**Reservations are highly recommended*

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Saturday, **April 23rd**, 2022

NURTURING NATURE

A Seaside Culinary Takeover Where Earth Meets Modern Expression.

In support of local farms and the natural environment, remarkable and sustainable female chef Kim Alter is nurturing nature with this seaside culinary takeover at Waldorf Astoria Los Cabos Pedregal this Earth Day weekend. The special chef's table dinner will begin with a speciality welcome cocktail prepared with nature in mind, before guests immerse themselves in the sand for a night of fine dining with wine pairing from Chateau Ste. Michelle Winery. Chef Alter is best known for taking familiar dishes to new places with creative spins on classics and produce-forward menus that utilize the highest quality ingredients. Journey through five-courses during this unique culinary evening as Alter introduces the palette to an array of intriguing flavors with earthly influences in close connection with nature. Diners will be joined by our Executive Chef, Gustavo Pinet, and F&B Director, Isaac Novoa, with live entertainment to close out this magical, nature-focused culinary experience.

Pre-Cocktail: 6:30 p.m.
Dinner: 7:00 p.m.
Price: $230 USD Per Person
**Reservations are highly recommended, space limited to 20 seats.*

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

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