



WALDORF ASTORIA®
LOS CABOS • PEDREGAL

ELEVATED FLAVORS BY THE LADIES,
CULINARY
Weekend

NOVEMBER 10TH - 12TH, 2022



CHEF NANCY OAKES & CHEF NANCY SILVERTON



CHEF NANCY OAKES

Chef Nancy Oakes is a self-proclaimed food enthusiast and educator, known to many as a pioneering chef and mentor over the last decade. Raised in Northern California, Oakes' passion for the restaurant business began with front-of-house positions at Carnelian Room and then Alexis Restaurant on San Francisco's Nob Hill. Her first experience in the kitchen was on the San Francisco waterfront at the Barnacle, after which she ran the kitchen at Pat O'Shea's for the next decade. Oakes opened her first restaurant, L'Avenue, in 1988 and then Boulevard with Pat Kuleto in 1993. Boulevard has garnered many accolades, including the 2001 James Beard Foundation Award for Best Chef in California and 2012 Outstanding Restaurant in the United States. With a love for artisans, alongside exploring the world's diverse cultures and cuisines, Chef Nancy Oakes brings vibrant energy, consistency, unmatched vision, and a sense of community to every kitchen she's a part of.



CHEF NANCY SILVERTON

Chef Nancy Silverton is a truly outstanding chef, baker, and author with impeccable attention to detail. The co-owner of Pizzeria Mozza in Los Angeles and Newport Beach, alongside a number of other restaurants in L.A. county, her culinary career is one of innovation and passion. Most recognized for her sourdough and artisan breads, Silverton is also the founder of world-renowned La Brea Bakery. Working alongside the culinary world's most notable and influential chefs, she has become a mentor to others who later become award-winning chefs and restaurant owners themselves. Named "Best New Chef" by Food and Wine Magazine early in her career, Silverton has also received the highest honor of "Outstanding Chef" by the James Beard Foundation. Featured in Netflix's beloved documentary series "Chef's Table", Silverton is an icon for females across the culinary landscape.

Thursday, November 10th, 2022

WELCOME SUNSET TOAST



Sunset Cocktail Reception, featuring Casa Dragones and Darioush Winery.

Begin this weekend as we raise our glasses to the female powerhouses of the culinary world during this elevated sunset cocktail reception. Featuring small-batch tequilas from San Miguel de Allende's Casa Dragones and wines from Napa Valley's Darioush, our welcome celebration will kick off the exciting culinary experiences in store for the weekend. Join us at the resort's **Agave Study** to enjoy female-owned wines that celebrate tradition, as well as exceptional tequilas crafted for sipping. Join good friends Chef Nancy Silverton and Chef Nancy Oakes and your hosts General Manager, Fernando Flores, and beloved Executive Chef, Gustavo Pinet for an exciting start to the weekend including Fireworks, and live entertainment while the sun sets over the ocean.

Reception: 5:30 pm – 7:30 pm
Live Entertainment
Complimentary for Resort guests

www.waldorfastorialoscabospedregal.com
T. (877) 418-5438

Please contact your personal concierge for a reservation.

Friday, November 11th, 2022

A TASTE OF MEXICO



An Intimate Tequila Tasting and Pairing with Casa Dragones Tequila.

Adults will love this private, multi-sensorial tequila tasting, showcasing Mexico's cultural wealth through exciting the senses. Meet us in the warm and welcoming **Agave Study** at Peacock Alley for an artful experience that pays homage to the ancient traditions of Mexico. Featuring small-batch tequila designed for sipping from Casa Dragones, followed by local delicacies rooted in tradition and an unbounded respect for the earth—guests will be joined by Waldorf Astoria Los Cabos Pedregal's Agave Expert, David Hernandez, and Casa Dragones' Commercial Director Viviana Irigoyen. Take yourself on a journey that will feel hands-on, deeply connected, and filled with stories as you dive into all the excitement to come.

Reception Cocktail: 5:00 pm – 6:00 pm

Price: 205 USD per person

Location: Agave Study

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T. (877) 418-5438

Please contact your personal concierge for a reservation.

Price is subject to 16% of tax and 15% of service charge.

Friday, November 11th, 2022

CALIFORNIA MEETS LOS CABOS



A Wine Tasting Featuring Napa Valley's Darioush Winery.

Settle into your weekend of fine dining with an experience designed to engage the senses. This special wine tasting from Darioush Winery at **Su Cocina** welcomes guests to experience California's beautiful Napa Valley in the heart of Cabo. Led by Darioush's President, Daniel de Polo, and Waldorf Astoria Los Cabos Pedregal's Wine Director, Jhonatan Adame—prepare to taste truly unique wines which blend rich history and heritage together with exploration, alongside an array of well-prepared dishes curated to highlight the essence of Mexican Cuisine. From signature Pinot Noir to Cabernet Sauvignon, kick off your time in Los Cabos with a wine-filled evening like no other.

Reception Cocktail: 5:00 pm – 6:00 pm

Price: 255 USD per person

Location: Su Cocina

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T. (877) 418-5438

Please contact your personal concierge for a reservation.

Price is subject to 16% of tax and 15% of service charge.

Friday, November 11th and Saturday, November 12th 2022

DON MANUEL'S TAKEOVER



Joining us from California, Chef Nancy Silverton and Chef Nancy Oakes are our ladies of the hour for this extra special takeover of **Don Manuel's**. Bringing together their expertise and passion for cuisine, the guest chefs will be preparing a culinary delight so delicious it's worthy of two nights. Both Friday and Saturday evenings, the two famed and talented friends will curate a unique menu especially for the guests of Waldorf Astoria Los Cabos Pedregal. Providing a twist on the standard Don Manuel's offering, this first-class dining experience will feature elevated cuisines that you simply cannot miss. Savor the flavors of these two notable female chefs as you soak up panoramic views of the brilliant blue Pacific Ocean!

Dinner: 6:00 pm - 11:00 pm

À la carte

Location: Don Manuel's

Live Entertainment

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T. (877) 418-5438

Please contact your personal concierge for a reservation.

Saturday, November 12th, 2022

CHEF'S TABLE EXPERIENCE



An Intimate Six Course Dining Experience with Two Female Powerhouses.

Chef Nancy Silverton and Chef Nancy Oakes will lead a six course culinary journey for a extra special evening. Available for a limited number of guests, this curated experience will allow guests to share in the love for the culinary flavors that both chefs have built their reputations around while creating a close connection with some of the worlds most memorable culinary luminars. Accompanied by perfectly paired champagnes and wine with the sound of the ocean in the distance, allow this evening to be the highlight of your weekend.

Reception Cocktail: 5:30 pm

Dinner: 6:30 pm

Price: 435 USD per person | Including pairing

Location: Va y Viene Beach Bar

www.waldorfastorialoscabospedregal.com

T. (877) 418-5438

Please contact your personal concierge for a reservation.

Price is subject to 16% of tax and 15% of service charge.