



PROGRAM

29TH INTERNATIONAL GOURMET FESTIVAL

PUERTO VALLARTA, RIVIERA NAYARIT, TEPIC / NOVEMBER 7 TO 17, 2024

EVERY NIGHT, ENJOY THE GOURMET FESTIVAL

From **November 7 to 17**, savor gourmet menus and tasting dinners at our 24 participating restaurants, featuring extraordinary guest chefs and local chefs in a wonderful gastronomic atmosphere.

Each restaurant is prepared to welcome you during their regular hours throughout the 10 day event.

24 unique options to choose from in Puerto Vallarta, Riviera Nayarit, and Tepic.

RESERVE DIRECTLY AT EACH PARTICIPATING RESTAURANT

THURSDAY, NOVEMBER 7

GRAND OPENING, 7:00 PM

An internationally renowned culinary event, bringing together our 24 participating restaurants and more than 50 guest and local chefs in the spectacular setting of TierraLuna Gardens to celebrate the passion for gastronomy and culinary art.

Immerse yourself in this spectacular gourmet atmosphere while enjoying the company of friends and fellow food enthusiasts. Live music and a festive environment will add an extra touch of joy to this special night. So, prepare your palates for our opening event filled with flavor, passion, and wine.

LOCATION: TIERRALUNA GARDENS – HOTEL GARZA BLANCA PRESERVE/ \$2,100 PESOS

FRIDAY, NOVEMBER 8

GOURMET FESTIVAL IN ALL PARTICIPATING RESTAURANTS.

From November 7 to 17

All participating restaurants open their doors to the public, presenting the menu of their guest chef and the best of their local chef's menu during their regular hours.

Each restaurant takes reservations directly.

CHEF'S TABLE – AMIXTLI RESTAURANT – CHEF ERICK BAUTISTA

A MAGICAL CULINARY EXPERIENCE!

Join us for a unique culinary experience at the Chef's Table, where talent and creativity merge in an exclusive setting! **Renowned Chef Erick Bautista**, currently leading the kitchen at Nol in



Mérida, Yucatán, will delight us with a special menu that highlights his innovative style, inspired by Mesoamerican roots and the richness of local ingredients.

During this exclusive event, you will enjoy a multi-course dinner, where each dish tells a story through authentic flavors and modern techniques. Don't miss the opportunity to meet the chef in person, who will share his culinary philosophy and the inspiration behind each creation.

AMIXTLI RESTAURANT IN XALLI BEACH CLUB / 18:00 HOURS
\$2,300 PESOS / LIMITED CAPACITY

MONDAY, NOVEMBER 11

CHEF'S TABLE – KARUMA RESTAURANT – CHEF MIGUEL RODRIGUEZ SAN JUAN A MAGICAL CULINARY EXPERIENCE!

Join us for a unique culinary experience at the Chef's Table, where talent and creativity merge in an exclusive setting! Renowned Chef Miguel Rodríguez San Juan, with over 25 years of experience in the culinary sector, will take us on a journey through Asian and Italian cuisines, highlighting his expertise in grilling techniques.

During this exclusive event, you will enjoy a multi-course dinner, where each dish reflects Miguel's innovative approach and passion for cooking. Don't miss the opportunity to meet the chef in person, who will share his culinary philosophy and the inspiration behind each creation.

KARUMA RESTAURANT IN GARZA BLANCA PRESERVE HOTEL / 20:00 HOURS
\$2,800 PESOS / LIMITED CAPACITY

CHEF'S TABLE – LA CORONA RESTAURANT – HOTEL BOUTIQUE VILLA PREMIERE – SYMPHONY OF CONTRASTING FLAVORS

Immerse yourself in an unforgettable culinary evening at La Corona, the restaurant of Hotel Boutique Villa Premiere. Under the direction of the talented Chef Valeria Sánchez, you will enjoy an exclusive menu crafted with passion and creativity, where each dish is a work of art.

Let yourself be swept away by the authentic and fresh flavors of the region, carefully selected and presented in an intimate and cozy atmosphere. With every bite, you will experience a fusion of tradition and modernity that reflects the essence of contemporary Mexican cuisine. Paired with the perfect accompaniments, every detail has been considered to provide you with a complete sensory experience. Join us in this gastronomic celebration and discover the true meaning of hospitality through Chef Valeria's unique vision. We look forward to sharing this exceptional experience with you!

LA CORONA RESTAURANT IN VILLA PREMIER BOUTIQUE HOTEL / 19:00 HOURS
\$2,200 PESOS / LIMITED CAPACITY



GOURMET SAFARI PUERTO VALLARTA, 6:00 PM

AN INCREDIBLE CULINARY EXPERIENCE!

Four stops at four exquisite restaurants in Puerto Vallarta, enjoy a delicious appetizer at El Dorado Restaurant, the first main course at Azafrán, the second main course at Noroc, and finish with dessert at the spectacular Café des Artistes. A welcome cocktail at each restaurant and wine pairing included.

RESTAURANTS: EL DORADO - AZAFRÁN – NOROC - CAFÉ DES ARTISTES

MEETING POINT: EL DORADO RESTAURANT / 5:45 PM

\$2,800 PESOS / LIMITED CAPACITY/ Subject to changes with prior notice.

TUESDAY, NOVEMBER 12

CHEFS TALK SHOW 2024, 11:00 AM

A MUST-ATTEND TALK WITH THE CHEFS OF THE MOMENT!

TOPIC: TO BE CONFIRMED

Successful and experienced chefs share their motivations, inspiration, and strategies for reaching the top and staying active in the gourmet scene in Mexico and around the world.

GUESTS: TOP CHEFS

LOCATION: UTBB – RIVIERA NAYARIT

***PARTICIPANTS TO BE CONFIRMED**

NIGHT OF STARS, 6:00 PM, 8:30 PM

A NIGHT FULL OF GOURMET MAGIC!

With the enchanting melodies of piano and violin filling the air in one of the most beautiful gardens in Mexico, prepare to immerse yourself in a truly magical culinary journey. The evening will take you through an exquisite multi-course dinner, with each dish perfectly paired with select wines. **Chef Elena Reygadas**, named “Best Female Chef in the World” 2023 by The World’s 50 Best and awarded a Michelin star for her renowned restaurant Rosetta, will honor the event alongside **Chef Thierry Blouet**. These extraordinary chefs will create a night of elegance, art, and unmatched flavor.

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LOCATION: CAFÉ DES ARTISTES

GUEST CHEFS: ELENA REYGADAS- RESTAURANTE ROSETTA, MEXICO CITY

HOST CHEFS: THIERRY BLOUET, FLORENCIO REYES

\$3,475 PESOS / LIMITED CAPACITY



WEDNESDAY, NOVEMBER 13

GOURMET SAFARI PUNTA DE MITA

A four-course gourmet tour through three exquisite participating restaurants in Punta De Mita. One of the most sought-after and entertaining gourmet experiences of the Festival, from sunset until midnight. Dinner, champagne, select wines, and digestifs.

PUNTA DE MITA: HECTOR'S KITCHEN - ZICATELA - TUNA BLANCA

\$2,800 PESOS

MEETING POINT: ZICATELA RESTAURANT AT 5:45 PM

*Subject to changes with prior notice.

THURSDAY, NOVEMBER 14

CHEF'S TABLE, MATHIEU RAVINEL – PUERTO VALLARTA

A UNIQUE CULINARY EXPERIENCE!

We invite you to an extraordinary evening at this Chef's Table, hosted by the acclaimed Mathieu Ravinel. With his unmatched passion, creativity, and extensive culinary experience, he will lead you through an unforgettable gastronomic journey. Each dish, meticulously crafted as a true work of art, will offer a unique sensory experience, perfectly complemented by an exquisite selection of pairings. This dinner promises to be an unforgettable event within the International Gourmet Festival Puerto Vallarta.

KAISER MAXIMILIAN / 8:00 PM

\$2,100 PESOS / LIMITED CAPACITY

FRIDAY, NOVEMBER 15

THE GRAND PINK NIGHT

Join us for an exquisite evening celebrating diversity and culinary excellence at Pink Night, an exclusive LGBTIQ+ gourmet event in the heart of Puerto Vallarta's romantic zone, hosted at the stunning Daiquiri Dick's on the Beach. Experience a magical oceanfront dinner featuring a dazzling fireworks display and an exciting live show with a talented DJ.

This year, we are thrilled to welcome renowned guest chef Gonzalo, hailing from La Piedad, Michoacán, México. With over 40 years of culinary expertise, Gonzalo combines the rich flavors of California cuisine with Latin influences, creating an unforgettable farm-to-table experience. His passion for cooking, rooted in cherished memories of family meals, shines through in every dish he crafts.

Join us for an evening of vibrant flavors, spectacular entertainment, and a celebration of love and



unity—an event you won't want to miss!

LOCATION: DAIQUIRI DICKS ON THE BEACH RESTAURANT

TIME: 7:00 PM

\$2,100 PESOS

SATURDAY, NOVEMBER 16

FLAVORS OF THE EARTH - BY INNOVA GOURMET & VATEL CLUB MEXICO CHEFS

A new and spectacular “farm to table” event at a beautiful hacienda in the countryside of Compostela, Nayarit, with a delicious smokehouse cuisine tasting featuring products sourced from the Innova Gourmet Garden, a selection of wines to pair with wood-fired grills, mixology drinks, tequila, mezcal, raicilla.

The event will be prepared by international chefs of “Vatel Club” Puerto Vallarta, Riviera Nayarit, chapter.

Round transportation Puerto Vallarta – Compostela – Puerto Vallarta, included with Price.

LOCATION: HACIENDA COMPOSTELA / \$2,100 PESOS

PICK UP PLACE: 11:45 AM, Puerto Vallarta International Convention Center.

SUNDAY, NOVEMBER 17

PICNIC UNDER THE TREES

We close the 2024 Gourmet Festival with the second edition of “Picnic under the Parotas,” at a beautiful avocado ranch in the countryside of Tepic, with a delicious smokehouse cuisine tasting featuring products sourced within a 100KM radius of the event location, a selection of wines to pair with wood-fired grills, tequila, mezcal. Hosted by the restaurants Loma 42 and Emiliano from Tepic.

LOCATION: RANCHO EMILIANO, TEPIC, NAYARIT / 2:00 PM

CLOSING EVENT

\$1,700 PESOS

***Program subject to change with prior notice.**