



A CULINARY SANCTUARY IN LOS CABOS

The three-day gastronomic journey brings some of the world's most talented culinary figures to our seaside resort.

Experience intimate gatherings featuring live-fire cooking and memorable experiences with the chefs.



CULINARY DESTINATION

THE FRENCH HAVE ELEVATED FOOD INTO AN ART FORM.

Nowhere else on earth is so much reverence paid to what and how people eat and drink. The reason is steeped in history – the fostering of the royal court, the subsequent revolution, the discipline of the apprentice system, the quality of ingredients and creativity of the chefs, the availability of incredible produce and simply, the love of good food.



MEET THE CHEFS

MAÎTRES CUISINIERS DE FRANCE

"Preserving and spreading the French culinary arts by encouraging, mentoring and training in cuisine, assisting and promoting professional development".



France



ERIC BRANGER
Vendée



CLAUDE LE TOHIC
Brittany



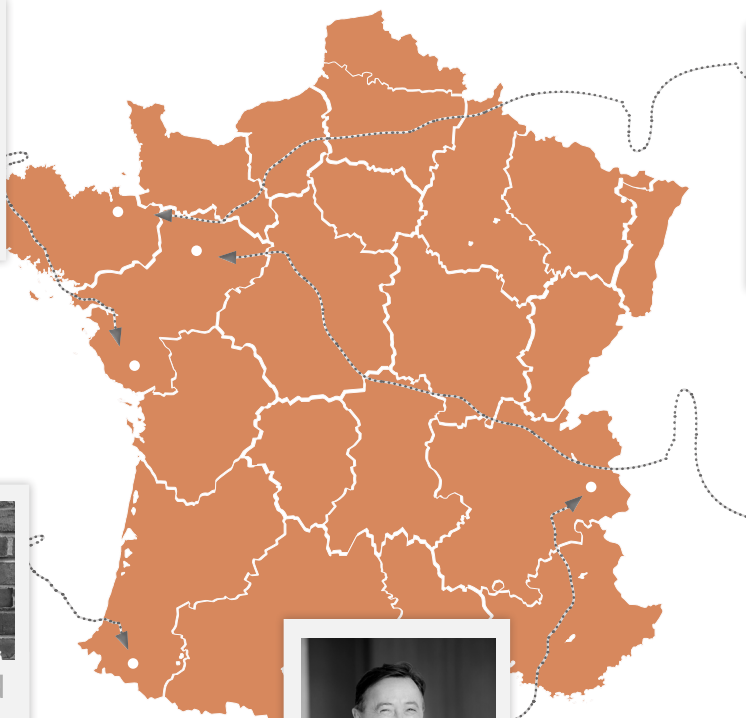
GERALD HIRIGOYEN
Basque



XAVIER SALOMON
Savoie



DAVID SERUS
Le Mans



MAÎTRES CUISINIERS DE FRANCE



ERIC BRANGER

Chef Branger first began his culinary vocation in Normandy, France and along the French Riviera, before his career was catapulted in Lyon where he worked under the tutelage of Michelin three-star chef Paul Bocuse. In his role as Executive Chef at The Ritz-Carlton, LA and JW Marriott L.A. LIVE, Branger has opened and overseen the culinary programs for several Ritz-Carlton hotels including Dubai and New York. Many of the restaurants Chef Branger has helped launch have gone on to receive honors from Bon Appetit, Food & Wine and the James Beard Foundation.



DAVID SERUS

Brings to Montage Laguna Beach his refined approach to food preparation by outsourcing the best seasonal products and keeping flavors clean and distinctive. Raised in Le Mans, France and taking early inspiration from watching his grandmother in her kitchen, Chef Serus knew early on excelling at fine hotel restaurants would be his chosen career. After attending cooking school, he worked at two Michelin Star restaurants – one in London and the other in the South of France.



GERALD HIRIGOYEN

Grew up in the Basque region of France surrounded by a cooking culture and his interest in the kitchen started at an early age. Chef Gerald opened his first modern French bistro – Fringale – which made him 'an instant star' according to Michael Bauer's review in the San Francisco Chronicle. With the opening of Piperade, Gerald brought the French-Basque flavors to downtown San Francisco. Chef Gerald is also a member of the prestigious Maitre Cuisiniers de France and recipient of Chevalier du Merite Agricole.



CLAUDE LE TOHIC

Chef Partner of restaurant ONE65 in San Francisco, Le Tohic's vision is to celebrate modern French cuisine without pretense, incorporating California's fresh produce at its finest.

Chef Le Tohic after culinary school accepted an apprenticeship at Les Hortensias, a one-Michelin star restaurant. He soon became chef de cuisine, working alongside Joël Robuchon, at Jamin, a three-Michelin star restaurant in Paris.

He received the highly revered, peer-juried 'Meilleur Ouvrier de France' award for his efforts in preserving, advancing and perpetuating the tradition of French cuisine. Chef Le Tohic is the only active chef in the U.S. who has been honored with this prestigious award.

Chef Le Tohic has garnered numerous awards in recognition for his skills, including the James Beard Foundation Award and induction as a member of 'Les Maîtres Cuisiniers de France'. The restaurant Joël Robuchon at the MGM Grand earned the only three-Michelin star rating in Las Vegas with his creativity.



XAVIER SALOMON

Executive Chef at Montage Los Cabos where he oversees the resort's operations. As a fifth-generation French Master Chef Salomon draws his passion for food from his family tradition and European upbringing, which included training under Jo Rostang at his Michelin three-star restaurant La Bonne Auberge in Antibes, France. Throughout his impressive career, Salomon opened 22 Ritz-Carlton hotels around the world and mentored many of the company's top chefs. Salomon was awarded the 2017 "French Master Chef of the Year" award for USA-Canada by L'Association de Maîtres Cuisiniers de France.

Friday, July 26 | 7:30-10:00 p.m.

FIRE FRIDAY

Join us at the shores of Santa Maria Bay for the inaugural event of Montage Los Cabos Culinary Series: Maîtres Cuisiniers de France. The evening includes a Tequila cocktail bar, the Veuve Clicquot Champagne cart, live cooking stations highlighting each chef's unique "live-fire" station... this is BBQ with a unique French touch!

\$120 USD

Saturday, July 27 | 12:00-2:00 p.m.

TALKS & BITES

Join us for an up-close and personal session with our star chefs. Surrounded by fellow culinary enthusiasts, small bites and wine, learn about what inspires these talented chefs, their creations and how to cook like the pros. Get signed copies of their recipes and your personal autographed Montage apron.

\$50 USD

Saturday, July 27 | 7:30 p.m.

AVENTURA CULINARIA

Indulge in an extraordinary wine-paired 5-course culinary soirée, in which each celebrity guest Chef has composed an unforgettable, palette-pleasing signature dish.

\$160 USD

Sunday, July 28 | 9:00-11:00 a.m.

VIP FAREWELL BREAKFAST

One of the perks of purchasing the three-day series package is the opportunity to conclude the weekend with this VIP al-fresco breakfast in the company of our star culinarians, then bid adieu to your new friends!

Event exclusively
with the purchase
of the culinary
weekend package

CULINARY WEEKEND PACKAGE

\$330 USD
per person





LOS CABOS

UPCOMING CULINARY SERIES

October - Cuisines of Asia

November - Mexican Star Chefs

December - Women in Gastronomy

FOR MORE INFORMATION PLEASE CONTACT CONCIERGE
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*PRICES INCLUDE 15% TAX AND 16% SERVICE CHARGE

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