



Todos Santos Cooking Adventures Week

Todos Santos Eco Adventures has teamed up with Dany Lamote, head chef of the famed Hotel California and author of several cookbooks, to offer this exciting cooking adventure program. Days will be spent in the glorious nature of Baja, learning about the local plants and fish that give the area such a unique cuisine, while nights will be spent with Chef Dany, learning to prepare these savory local dishes. A sampling of Mexican beer, wine and/or tequila will accompany each meal. Perfect for food enthusiasts who want to understand more about the natural state of their ingredients, as well as for adventurers who want to make something delicious from their outings in nature.



Day 1:

- Arrive in Los Cabos and transfer to Todos Santos
- Check in to your lovely room with fantastic ocean views at Los Colibris
- Welcome reception with guacamole and margarita demos followed by a "Gourmet Taco" dinner and sampling of Mexican Beer

Day 2:

Morning:

Historical Tour of Todos Santos and Visits to Artists Galleries

Tour the beautiful historic district and learn about the colorful Chinese, American and Mexican residents that have shaped the town over the years. Visit the galleries of several local artists who live in and draw their inspiration from Todos Santos. Lunch at Hotel California.

Afternoon:

Punta Lobos Beach Walk / Fish-Buying Expedition

This afternoon we walk the beautiful beach near Punta Lobos to greet the local fishermen as they come in. We'll buy fish for tonight's cooking class.

Dinner:

Chef Dany's Seafood Dinner and Class

- Tuna 2 ways: Carpaccio and seared on organic greens
- Grilled Mahi Mahi brochettes with cilantro rice
- Flourless chocolate truffle cake
- Sampling of Mexican wines



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Day 3:
Morning:

Visit to Local Tortilleria

This morning we visit a special tortillería where you can make your own flavor of tortilla dough from local ingredients. The tortillería will then have the tortillas ready for use in our evening cooking class.

Cactus Sanctuary

Today we head across the desert to a magnificent forest of cacti, where you'll be enveloped in a world of towering, spiny forms of incredible variety and beauty. We'll learn about all kinds of cactus, including those that are edible. We'll return to town and make a desert lunch that features cactus salads and other delicious treats made from desert plants.

Afternoon: **Visit to Local Organic Farm**

Organic Farm Visit: We'll visit a local organic farm where the owners will give us a tour, explain their organic farming techniques, and give us an opportunity to pick our vegetables for the evening cooking class.

Dinner: **Chef Dany Dinner and Cooking Class**

- Scallop and grapefruit salad
- Grilled marinated arrachera flanksteak and goat cheese marbles on wilted bittergreens, jicama and pinenuts
- Baja wild honey ice cream with cactus fruit coulis
- Sampling of Mexican wines

Day 4:
All Day:

Trip to San Vicente/Visit Mountain Potters

This is a fantastic opportunity to experience the traditional way of life of the mountain ranchers in Baja. We'll meet local potters in a true mountain oasis, and learn how Baja Californians have carved their homes and livings out the mountains for centuries. Doña Ramona and her family will give us a cooking class, sharing fantastic family recipes handed down through the years.



Day 4 (cont'd):

Dinner:

Chef Dany Dinner and Cooking Class

- Shrimp wrapped in prosciutto with fresh pineapple salsa
- Grilled marinated arrachera flanksteak and goat cheese marbles on wilted bittergreens, jicama and pinenuts
- Baja wild honey ice cream with cactus fruit coulis
- Sampling of Mexican wines

Evening:

Champagne, Stars & Cactus

Beautiful evening of stargazing with local astronomer, accompanied by a glass of champagne. Aztec, Mayan and Greek mythologies explored while exploring the skies.

Day 5:

FREE DAY. Be as active or idle as you like!

Options include horseback riding, surfing lessons, fishing, birdwatching, yoga classes, dharma talks, massage, manicure/pedicure, lazing around.

Day 6:

Morning:

Cliff Walk and Beach Picnic

Terrific scenery featuring strange and wonderful flora and fauna including sea lions, birds, whales and cactus. Picnic lunch on pristine, palm-ringed beach. Swimming at the beach. 3.5 hours of walking, unlimited time for lunch, swimming, relaxing on beach.

Evening:

Farewell 5-Course Tequila Dinner / Dancing at Hotel California

Chef Dany will share recipes from his cookbook for tequila-based appetizers, entrees and desserts. Tequila sampling. Dancing at the Hotel California after dinner.

Day 7:

Breakfast then depart for airport