Top Mexican Chefs Star with Traditional Cuisine in Best of Mexico 2018 at Grand Velas Riviera Maya, October 10 - 14th

Five of Mexico’s Top Chefs are Coming Together for The Best of Mexico’s Culinary Traditions Riviera Maya at Grand Velas Riviera Maya

RIVIERA MAYA, Mexico (PRWEB) July 20, 2018 -- Five of Mexico’s top chefs are coming together for The Best of Mexico’s Culinary Traditions Riviera Maya at Grand Velas Riviera Maya from October 10th to 14th. Focusing on traditional Mexican flavors, cooking techniques and ingredients, the culinary event features a seven-course dinner, paired with beer and mezcal. Featured chefs include Reyna Mendoza, an authority on traditional food from Oaxaca; Ricardo Muñoz Zurita, considered an authority on Mexican cuisine having authored an encyclopedia on the topic; David Cetina, renowned for Yucatecan food; Joel Ornelas, known for contemporary presentations of traditional dishes; and Pablo Salas, whose restaurant in To-huca has been named among the Top 50 Restaurants in Latin America. The chefs will team up with chefs Humberto May Tamay and Laura Avalos of Grand Velas' Mayan restaurant, Chaka. The Best of Mexico’s Culinary Traditions Rivi-eraya at Grand Velas Riviera Maya is included for guests staying at the resort.

For the fourth consecutive year, the resort invites renowned chefs based on a special culinary theme to prepare a standout dining experience alongside the top chefs at the resort. Past guest chefs include Carlos Gaytan, the first Mexican chef to receive a Michelin star; Josean Alija, executive chef of Nerua Guggenheim Bilbao, a one star Michelin restaurant ranked annually among The World’s 50 Best Restaurants; Mikel Alonso, disciple of Spanish su-perstar Juan Arzak and owner of Biko in Mexico City; Sidney Schutte, pupil of Dutch top chef Richard Ekkebus and two star Michelin chef; Christian Têtedoie, whose namesake Lyon restaurant has been continuously awarded one Michelin star since 2000; Claude Le-Tohic, former James Beard Foundation Best Chef; Mexico TV celeb chef Zahie Tellez; and Paco Ruana, owner of Alcalde restaurant, considered the best in Guadalajara; among others.

With 22 Diamonds by AAA, Grand Velas Riviera Maya has set new standards in the All-Inclusive World – its food, creativity and presentation comparable to top restaurants in world capitals. Under the direction of Maître Cuisinier de France Michel Mustiere, Culinary Director of Mexico’s Velas Resorts, The Best Of series is part of the re-sort’s commitment to promote local and international gastronomy.

Nightly rates start at $434 USD. Rates are per person based on double occupancy and include luxury suite accom-modations, à la carte gourmet meals at a variety of specialty restaurants, premium branded beverages, 24-hour in-suite service, fitness center, taxes, gratuity and more. For reservations or additional information, call 1-888-407-4869, or visit https://rivieramaya.grandvelas.com.

About The Best of Mexico’s Culinary Traditions Riviera Maya Participating Chefs:
- One of Oaxaca's most renowned traditional cooks, Reyna Mendoza is owner of El Sabor Zapoteco's cooking where she shares first-hand knowledge of Teotitlan del Valle's rich culinary history. She has participated in many regional and international Mexican festivals, including the 4th World Forum of Gastronomy in Thailand.
- Ricardo Muñoz Zurita is one of Mexico’s most well-regarded chefs with several restaurants in Mexico City as well as eleven books, including Diccionario Enciclopédico de la Gastronomía Mexicana, under his name. The encyclopedia aims to code every ingredient and technique in the vast gastronomic canon of Mexico. He attended Le Cordon Bleu before returning to Mexico to focus on Mexican cuisine.
- David Cetin is a highly awarded and recognized chef. In addition to judging culinary competitions, he was
hon-ored Morelia en Boca - the International Gastronomy and Wine Festival of Mexico in 2014 for his Yucatan cui-sine. Earlier this year Food & Wine called him "The Traditionalist" for his authentic cuisine. Cetin has a grand culinary heritage through his family, owners of La Prosperidad, one of the most highly-regarded restaurants in the Yucatan.

- Joel Ornelas, originally from Puerto Vallarta, began his culinary career as an apprentice in renowned local restaurant Café des Artistes. Later, he studied gastronomy and worked in restaurants in Guadalajara. After complet-ing his studies, he traveled to London to work for a season in the renowned Spanish cuisine restaurant group Cambio de Tercio (rated with a star by the Michelin Guide). Later he worked with Chef Martin Berasategui at his namesake restaurant (three stars by the Michelin Guide) in San Sebastian, Spain. Before returning to Puerto Val-larta and opening his own kitchen, he worked as the creative chef of the Pangea restaurant group, owned by the consecrated Mexican chef Guillermo González Beristáin in the city of Monterrey.

- Pablo Salas began his culinary career at Ambrosia Culinary Institute in 1998, where he met the chef Federico López. His constant work and continuous commitment as a representative of Mexican gastronomy led him to be appointed delegate of the Conservatory of Mexican Gastronomic Culture (CCGM). In addition to his restaurant Amaranta in Toluca (ranked 15th on the 2017 list of Latin America’s 50 Best Restaurants), Salas operates Pueblo in Chicago in cooperation with Richard Sandoval and Lona in Fort Lauderdale.

About Grand Velas Riviera Maya:
The AAA Five Diamond Grand Velas Riviera Maya is an ultra-luxury all-inclusive resort set on 206 acres of pristine jungle and mangroves and with the finest white sand beach in the Riviera Maya. Guests can choose accommoda-tions among oceanfront, view ocean and a Zen-like tropical setting, embraced by the flora and fauna of the Yucatan Peninsula’s jungle. All 539 designer-like suites are exceptionally spacious, more than 1,100 square feet each, all with balconies, and some with private plunge pools. All feature fully stocked mini bars, L’Occitane amenities, anti-sanal mezcal, and Nespresso coffee machines. Bathrooms deserve special mention with walk in glass shower, deep soaking Jacuzzi tubs and marble interior. Eight restaurants, including five gourmet offerings, present a tour through Mexico, Europe and Asia. Cocina de Autor, at the hands of world renowned celebrity chefs Bruno Oteiza, Mikel Alonso and Xavier Pérez Stone, holds the AAA Five Diamond Award, the first all-inclusive restaurant in the world to win this prestigious distinction. Se Spa is the region's largest spa sanctuary at more than 90,000 square feet, known for its authentic Mexican treatments, offerings from around world and signature seven-step water journey. Other features include 24-hour Personal Concierge; 24/7 in-suite service; three swimming pools; two fitness centers; wa-ter sports; innovative Kids’ Clubs and Teens’ Club; baby concierge; Karaoke Bar; Koi Bar; Piano Bar, and business center. The resort offers more than 91,000 square feet of meeting space and outdoor areas for events inclusive of a 31,000-square-foot Convention Center, able to accommodate up to 2,700 guests. The resort has won numerous awards from Travel + Leisure, Conde Nast Traveler, USA Today and several other magazines and major companies worldwide, including Virtuoso’s Best Spa and TripAdvisor’s Hall of Fame. A member of the Virtuoso Hotels & Re-sorts Program, Grand Velas Riviera Maya was built and is operated by Eduardo Vela Ruiz, founder and president of Velas Resorts, with brother Juan Vela, vice president of Velas Resorts, by his side. For reservations or additional information, call 1-888-407-4869, or visit https://rivieramaya.grandvelas.com.

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