



## Todos Santos Cooking Adventures Week

In 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, and nights will be spent with local chefs, 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 casita overlooking the sea [www.LosColibris.com](http://www.LosColibris.com)
- Welcome reception with guacamole and margarita demos followed by a "Gourmet Taco" dinner and sampling of Mexican Beer at Iker's Colibris Café

### Day 2:

Morning:

#### Fishing 'N Whale Watching

This morning we'll head out early with the local fishing captains of Todos Santos to see what we can reel in for the cooking class this evening. During many months of the year this will double as a whale watching trip as both humpback and gray whales are regular visitors to the waters off Todos Santos. Total fun either way you look at it!

Lunch:

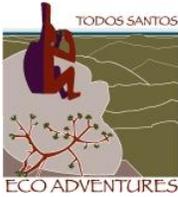
#### Landi's

After cleaning up a bit from the fishing, we'll head into town for lunch at Landi's. Owner/chef Landi Ortega serves up truly delectable home-style Mexican cuisine in her charming restaurant just off the town square. She'll give us a history of each dish and explain the ingredients and cooking process. Wonderful!

Afternoon:

#### Historical Tour of Todos Santos and Visits to Artists Galleries

This afternoon we'll get ourselves situated in geography, history and time as we walk the beautiful Todos Santos historic district and learn about the colorful Chinese, American and Mexican residents that have shaped the town over the years. We'll visit the galleries of several local artists who live in and draw their inspiration from Todos Santos.



## Day 2 (cont'd):

Dinner: **Cooking Class with Chef Iker Algorri**

Chef Iker is the author of *Cooking Adventures in Baja California Sur* and the home chef of Iker's Colibrís Café at Los Colibrís. Tonight you'll learn to cook up the fish you caught this morning, Baja style!

## Day 3:

Morning: **Visit to Local Organic Farm**

We'll visit a local organic farm where they will give us a tour, explain their organic farming techniques, and give us an opportunity to pick our vegetables for both the tortilla-making and evening cooking class.

### **Tortilla-Making Class**

We'll use some of the fresh fruit and/or vegetables from the organic farm to make up an exciting array of tortillas to use in the evening's class – strawberry, spinach, arugula – let your imagination run free!

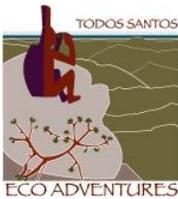
Lunch: **Compa Chava's**

This roadside joint serves up some of the best ceviche on the peninsula, and owners Salvador and Thelma will share some of their secrets while serving up an incredibly tasty lunch.

Afternoon: **Cactus Sanctuary**

This afternoon we'll 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. This evening as part of our cooking class we'll learn how to make cactus salad and other cactus treats.

Dinner: **Cooking Class with Chef Iker Algorri**



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### 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 in the traditional kitchen that Doña Ramona's husband built for her when they got married 50 years ago, and share fantastic family recipes handed down through the years. Doña Ramona is the star of the Todos Santos episode of Chef Rick Bayless' PBS television show, *Mexico, One Plate at a Time*.

Afternoon:

#### **Option: Surfing Lessons at Los Cerritos**

Dinner:

#### **Tequila Cooking Class with Chef Dany Lamote, Executive Chef of the Hotel California**

Chef Dany will share recipes from his Hotel California cookbook for tequila-based appetizers, entrees and desserts. Tequila sampling included, of course!

### Day 5:

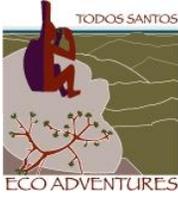
All Day:

#### **Swimming with Sea Lions and Whale Sharks!**

Today is a marine life extravaganza in the Sea of Cortez! We'll swim with the biggest fish in the world, then play with the most playful marine mammals in the world! Delicious picnic lunch on the incomparable Isla Espiritu Santo. A fantastic day!

Evening:

#### **Pizza around the pool at Los Colibris – we have to make sure all the major food groups are covered on the trip!**



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**Day 6:**

Morning: **Huevos Rancheros Master Class with Chef Iker**  
So many good secrets are gonna get spilled here!

Followed By: **Pacific Bluffs Hike**

This walk features glorious scenery, fascinating local history and encounters with strange and wonderful flora and fauna. We'll start at the fisherman's beach we visited the first day and take a quick walk up the hill to find breath-taking views of a different kind of coastline, with dramatic rocky outcroppings and crashing surf. We're likely to spot whales from this high vantage point during several months of the year. Throughout the walk we'll have the stunning combination of desert landscape running to the sea. After about three hours of walking we'll arrive at the idyllic beach of San Pedro where a picnic lunch will be waiting. San Pedro features a beautiful marsh filled with bird life and a protective cove ringed by towering palms. Here we'll eat, relax, sunbathe, swim, read - just enjoy the bliss of being in Baja!

Evening:

**Farewell Dinner at Michael's at the Gallery**

Local artist, sculptor and chef Michael Cope will prepare a special farewell dinner just for us in the sculpture garden of his gallery. It's an insanely delicious treat!

**Day 7:** Say adios, but not good-bye. Transfer to the airport