

A chef in a white uniform and black apron is holding a green lime in their hands. The chef is standing in a kitchen, and there are several terracotta bowls on the counter in front of them. The background is slightly blurred, showing other kitchen equipment and a white wall.

CASA DE SIERRA NEVADA

A BELMOND HOTEL
SAN MIGUEL DE ALLENDE

FOUR CHEFS AT THE TABLE
OCTOBER 14, 2023



Celebration of Mexican gastronomy in San Miguel de Allende

A NIGHT OF UNEXPECTED
FLAVORS SURROUNDED BY THE
MAGIC OF A FAIRY TALE CITY.

The third edition of Four Chefs to the Table presents four celebrated Mexican chefs, with different and unique styles in an evening of contemporary mix, highlighting their signature dishes. Each flavor will be a delight paired to perfection with local wines.

ANDANZA RESTAURANT
OCTOBER 14, 2023
7PM



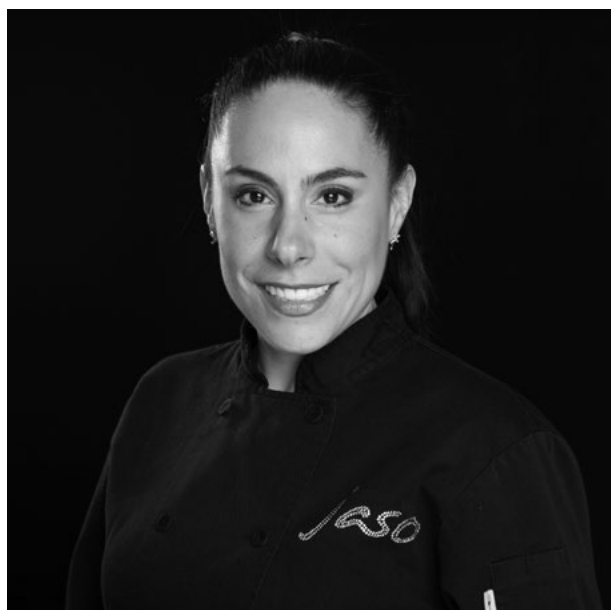
Pablo Salas

Executive Chef

Amaranta, Toluca, México

Originally from Toluca, Pablo is a cook who is very proud of his origins. He is characterized for being a mainly self-taught Chef. He has traveled to multiple cities around Mexico to eat, learn about cooks, new ingredients, recipes, the roots of each place and its gastronomic culture. With these premises he founded Amaranta Restaurant in September 2010, in Toluca. Her work has made Amaranta one of the 50 best restaurants in Mexico in different publications for the last 5 years. Chef Pablo Salas is a delegate of the Conservatorio de la Cultura Gastronómica Mexicana (CCGM), he is a member of the Colectivo Mexicano de Cocina, A.C. (Mexican Cooking Collective). He writes cooking articles for several magazines and has been a juror in various international gastronomic competitions. Recently recognized by the Senate of the Mexican Republic for his outstanding contribution to sustainable Mexican gastronomy and its diffusion as a high expression of the cultural richness of our country.

[@pablo_salasc](#)



Sonia Arias

Executive Chef

Jaso, Polanco, CDMX

She studied at the Culinary Institute of America and surprised all the chefs by being accepted for a Baking and Pastry Program, as she was only 15 years old. Sonia perfected her technique during ten years living in Manhattan, working for top chefs at Daniel, Bouley and Danube restaurant. In July 2006 Sonia opened her own restaurant Jaso. Rated as one of the best restaurants in Mexico, along with four pastry shops, food critic Alejandro Zarate has considered her "The Queen of Desserts". In 2010 Sonia created the Jaso Wow Cakes collection and partnered with Swarovski to design cakes inspired by current fashion trends. Throughout her career, she has participated in television programs collaborating with the BBC, TravelChannel, Fox Network and Utilísima.

[@ariassonia](#)



Daniel Ovadia

Executive Chef
Paixa

Daniel Ovadia has been recognized for years as one of the greatest cooking talents in Mexico. He began his journey as a chef two decades ago, at the famous Paxia restaurant. Internationally, he ventured with Isla Calaca, a Mexican restaurant in Malaga, Spain and later in Paris, France. He also offers his cuisine at the Punta Corcho and Muelle Once restaurants, in Puerto Morelos, on the Riviera Maya; has designed the kitchen for Urike and Kori, the restaurants on board the spectacular Chepe Express train that runs through the states of Sinaloa and Chihuahua.

Before the creation of his restaurant group and the Grupo D.O. and Grupo Bull&Tank published his book: "Daniel Ovadia's Kitchen" (Larousse, 2013), which brought together Daniel's history and career in Mexican cuisine. Currently, with Daniel Ovadia Catering, he transfers to the client's home the quality of gastronomic experience in any of the restaurants. Ovadia is an ambassador of recognized commercial brands worldwide and a member of important contests such as Chef of the Year, Young Mexican Chef, among others.

[@daniel_ovadia](#)



Daniel Camacho

Executive Chef
Maroma, A Belmond Hotel, Riviera Maya

Daniel's hallmark is a cuisine based on Mexican roots, praising the flavors that have always characterized it, creating a memorable impression. Currently, Daniel is ambassador for Pesca con Futuro, an organization that transmits the message of sustainability and responsible consumption and promotes the variety of products from our seas and inland waters.

At the beginning of each year, Daniel reinvents the dishes on the menu, focusing on making his cuisine a unique and unforgettable experience, a place where people are surprised in every bite, to create memories through flavors. He is currently executive chef at Maroma, A Belmond Hotel, Riviera Maya, which has opened its doors after being fully reimaged under the LVMH ownership.

[@chefdanielcamacho](#)

Menu

STARTER

SALMON TROUT AGUACHILE

Passion fruit, mango, cucumber and habanero

Chef Pablo Salas

SECOND

QUESADILLITAS "OAXACA"

Filled with chicken and black mole, chocolate/mole covered with sugar

Chef Daniel Ovadia

MAIN

SHORT RIB, LAMB TAMAL

Acuyo leaf sauce, avocado, roasted tomato and onion

Chef Daniel Camacho

DESSERT

GOLDEN EGG

With bitter chocolate mousse filling and fig compote with port wine

Chef Sonia Arias

Menu paired with an exclusive selection of Tres Raíces wines.

2,300 MXN



Tres Raíces

Dolores, Hidalgo, Mexico

Located in the heart of the Bajío, within the state of Guanajuato. Since 2012, it promotes oenology, wine tourism, gastronomy and local development. The restaurant with root cuisine, surrounded by more than 60 hectares between cultivation of vineyards, water mirror that makes the stay all a delight to the senses, also have tastings and tours of the vineyards, subterranean cellar and production area of its wine. Many of its wines have been awarded by important organizations such as Concours Mondial de Bruxelles, Decanter World Wine Awards, among others.

[@vinicolatresraices](https://www.instagram.com/vinicolatresraices)





Reservations

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HOSPICIO 35, COL. CENTRO, SAN MIGUEL DE ALLENDE, GUANAJUATO, MEXICO

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