



Los Cabos, Baja California Sur, November 14, 2023

Culinary Awards 4th edition 2023

Press Release 001

CULINARY AWARDS LOS CABOS, THE MOST IMPORTANT NIGHT FOR LOS CABOS CULINARY SCENE.

- 169 restaurants participated in the fourth edition of the Culinary Awards.
- 17 categories were nominated by the public through their online votes.
- 17 categories were nominated based on evaluations by the 70-jury members.
- 1 new category was introduced by the jury committee: Restaurant Nominated by Jury
- 2 special awards were presented by the Organizing Committee: Culinary Achievement and Food Critic.
- 2 special awards were granted through our sponsor; Reserva de la Familia José Cuervo: Agave + Chocolate, and Signature Cocktail RDF Plantino.
- 34,540 votes were cast by the public through the Culinary Awards App which was a 20% increase over last year.
- The Culinary Achievement Award was presented to Nicksan, which has enriched the culinary landscape for three decades with its original culinary concept created in Los Cabos.

Los Cabos, B.C.S. - On Thursday, November 9th, **the 4th edition of Culinary Awards Los Cabos** took place at the prestigious **Nobu Hotel Los Cabos**. The feeling of enchantment began the moment guests arrived at this venue and was enhanced by a lavish car display sponsored by Mercedes-Benz. The ambiance was nothing short of spectacular, featuring meticulously crafted cocktails that delighted the palates of attendees, all seamlessly orchestrated for an unforgettable experience. A special acknowledgment goes to the exceptional hosts who played a pivotal role in making the night truly one of a kind. Undoubtedly, Nobu Hotel Los Cabos provided the ideal canvas for this gala.

Culinary Awards, hosted by PR Solutions and Tendencia, celebrates the best in local cuisine. This journey started in March of this year, evaluating 169 restaurants. The winners in 36 categories were then revealed; 17 through public online votes, 17 chosen by a jury of 70 local experts, and a unique addition proposed by the Jury Committee—"Restaurant Nominated by Jury". Talay restaurant at Montage Los Cabos earned the crown in this category and deserved recognition for its outstanding contributions to the local culinary scene, as agreed upon by the esteemed Jury Committee.



The award for 'Culinary Achievement,' presented by the Organizing Committee, was given to Nicksan. This recognition acknowledges three decades during which time Nicksan has enriched the culinary landscape of Los Cabos with its original culinary concept.

The event was marked by a special award for “Food Critic”. The award was presented by the Organizing Committee, consisting of Linda McHatton and Claudia del Pino. Claudia Velo was honored with this prestigious award, acknowledging her extensive experience as a critic and her contributions, through reviews, to the continuous improvement of culinary excellence in our destination.

Additionally, the company Reserva de la Familia José Cuervo, sponsor of this fourth edition, presented two special awards to the restaurants participating in Culinary Awards. Aldo Torres, Casa Cuervo's account executive, announced the winners in these two special categories: the first one, 'Agave + Chocolate,' involved creating the best pairing with Tequila Reserva de la Familia Extra Añejo and a chocolate-based dessert, and the second one, 'Signature Cocktail RDF Platino.' Bar Esquina emerged as the winner in both categories.

In this edition, a total of 34,540 votes were cast by the public through the Culinary Awards App, which was a 20% increase over the previous year. Additionally, 12,933 users voted online for their favorite restaurants using the Culinary Awards App, representing an impressive 80% increase in participation compared to the previous year.

At this prestigious event, representatives from the **95 restaurants that received at least one nomination gathered.** The host for the evening was Amparo García, who added charm to a spectacular and enjoyable night.

The gala was attended by sponsors, media representatives, and special guests, including notable figures such as: Jassiel Ceseña, Director of Economic Development, and on behalf of the Mayor of the H. XIV Municipality of Los Cabos, Donna Jeffries, Director of Municipal Tourism of the XIV City Council of Los Cabos; Selene Molina, representing Rodrigo Esponda Cascajares, General Director of the Tourism Trust of Los Cabos (FITURCA); Vero Ruiz, president of the Women's Association of Tourism Businesses; Lilzi Orcí, Executive President of the Association of Hotels in Los Cabos; Omar Bello, Regional Director of the Concierge Association of Mexico Baja California; Luis Olachea, President of the Human Resources Association of Los Cabos; Yolanda Razo, Rector of the Gulf of California University; and Paloma Araos, President of the National Chamber of the Restaurant and Seasoned Food Industry (CANIRAC) Los Cabos.

The reception cocktail held during the Red Carpet portion was a unique experience, set to the musical performance by Gramusik; guests were welcomed with an impressive performance by Cosmic Trick. Later, to celebrate the conclusion of the grand gala, attendees headed to The MBar,



located at Nobu Residences, where the guest DJ, Alejandro Rivas, and resident DJ, Moisés Pozos, delighted the audience with their eclectic musical selection.

Once again, Culinary Awards Los Cabos benefited from the distinguished participation of the auditing firm, Crowe México. The General Director, Iván Bautista, played a crucial role by personally delivering the envelopes containing the results obtained during the meticulous counting and validating of the evaluation process. More than 18 companies joined forces to make this event, not only a celebration, but also "the most important night in the culinary scene in Los Cabos, Todos Santos, and El Pescadero."

Culinary Awards reaffirmed its commitment as a socially responsible company by signing an agreement with ASA Alimentaria and the Banco de Alimentos de México. The objective is to disseminate valuable information about their initiatives, aiming to generate a positive impact on our community. This initiative aims to encourage more restaurants in Baja California Sur to participate in the "Al Rescate" program. It is noteworthy that this was the first edition where the use of plastics was reduced, aligning with one of the sustainable development goals outlined in the United Nations General Assembly's 2030 agenda.

As is the tradition each year, the layout of the Culinary Awards Los Cabos Gastronomic Guide is meticulously crafted. This guide serves as a crucial reference tool, featuring a directory with the 169 registered restaurants distributed throughout the municipality of Los Cabos. It aims to promote the diverse and exceptional gastronomic offerings available in the region.

The presentation of the statuettes, awarded in each of the categories, was largely conducted by the representatives of the sponsors of the fourth edition of Culinary Awards Los Cabos, without whom this significant event would not be possible.

Thanks to:

Fideicomiso de Turismo de Los Cabos (FITURCA), Del Cabo Events Design, Avantec, VIP México, Gramusik, Mercedes Benz, US Foods de México, Baja Wines, Rancho San Lucas, Reserva de la Familia José Cuervo, Fincamex, Talleres de los Ballesteros, Yandi Monardo Art Gallery, Crowe, DelMar, a Hatfield Company, Impala Cabo, Porcelanosa, Chocla-tre, Hidratación Infinita, Baja Wines, Tres raíces, Nobu Hotel Los Cabos, Corazón Resort & Spa and H.XIV Ayuntamiento de Los Cabos.

NOMINATED FOR PUBLIC CHOICE AWARDS (ONLINE VOTING):

1. Culinary Awards Cabo San Lucas, in a Hotel
 - Hacienda Cocina & Cantina
2. Culinary Awards Cabo San Lucas, in the City



- Origen
- 3. Culinary Awards Bar in Cabo San Lucas
 - Agave Study at Peacock Alley | Waldorf Astoria Los Cabos Pedregal
- 4. Culinary Awards Lunch in Cabo San Lucas
 - Hacienda Cocina & Cantina
- 5. Culinary Awards Breakfast/ Caffetteria in Cabo San Lucas
 - Hoja Santa Restaurant
- 6. Culinary Awards Laid Back Casual Los Cabos
 - La Cura Mariscos
- 7. Culinary Awards San Jose del Cabo, in a Hotel
 - Javier's | Cabo Azul Resort
- 8. Culinary Awards San Jose del Cabo, in the City
 - Sage Baja
- 9. Culinary Awards Bar in San Jose del Cabo
 - Simaruba
- 10. Culinary Awards Lunch in San Jose del Cabo
 - Restaurante Doña Pame
- 11. Culinary Awards Breakfast/ Cafeteria in San Jose del Cabo
 - Pan Springs Cabo
- 12. Culinary Awards Tourist Corridor, in a Hotel
 - Vela | Hilton Los Cabos
- 13. Culinary Awards Tourist Corridor, in the City
 - Nao
- 14. Culinary Awards Todos Santos – Pescadero
 - Dum
- 15. Culinary Awards Bar in Todos Santos – Pescadero
 - Tiki Santos Bar



16. Culinary Awards Lunch in Todos Santos – Pescadero
 - Tiki Santos Bar
17. Culinary Awards Breakfast/ Cafeteria in Todos Santos – Pescadero
 - La Catrina Cantina

NOMINATED BY THE JURY:

1. Restaurant of the year in Todos Santos and Pescadero
 - Dum
2. New Restaurant
 - Oystera by Santaterra
3. Wine Experience
 - Don Manuel's | Waldorf Astoria Los Cabos Pedregal
4. Outstanding Service, in the City
 - Carbón Cabrón
5. Outstanding Service, in a Hotel
 - Ardea Steakhouse | Nobu Hotel Los Cabos
6. Culinary Concept, in the City
 - Dum
7. Culinary Concept, in a Hotel
 - Ardea Steakhouse | Nobu Hotel Los Cabos
8. Chef of the Year
 - Edgar Carbajal Arteaga | Nicksan Cabo
9. Consolidated Chef
 - César Pita | Lumbre
10. Rising New Chef
 - Eduardo Benítez Giles | Trattoria Da Pietro
11. Pastry Chef of the Year



- Ruby Navarro | Rubas Bakery & Bistro
12. Design, Setting and Atmosphere, in the City
 - Nao
 13. Design, Setting and Atmosphere, in a Hotel
 - Yaya | Chileno Bay Resort & Residences, Auberge Resorts Collection
 14. Consolidated Restaurant
 - Don Manuel's | Waldorf Astoria Los Cabos Pedregal
 15. Restaurant of the Year, in a Hotel
 - Marea | Montage Los Cabos
 16. Restaurant of the Year, in the City
 - Carbón Cabrón

Culinary Awards is presented by: **PR Solutions & TENDENCIA**

Media Contact:
PR Solutions
Linda McHatton | Argel M Ruiz
Tel. (624) 144.3622
info@prsolutionscabo.com

