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RANCHO
PESCADERO



The Rancho Pescadero Experience

Rancho Pescadero Resort sits on an outrageous, private oceanfront estate an hour north of Cabo just outside the Pueblo Magico town of Todos Santos. Find out why TripAdvisor devotees are calling it “the best hotel they’ve ever stayed in.” Featuring 28 beautifully appointed suites, a two-mile stretch of beach, daily complimentary yoga, an amazing chef, and some of the best margaritas in Mexico. Rancho Pescadero is bucking the trend of the traditional boutique beach hotel with a simple motto: “We want them to squeal when they get here and cry when they leave.” Surf at one of the best breaks in Baja just a stroll from the hotel or lounge all day in one of the two pools, or numerous hammocks and daybeds that can be found throughout the property.

Rancho Pescadero
www.ranhopescadero.com
rancho1@ranhopescadero.com
910.300.88.91
Pescadero, Baja California Sur





Guest Chef Series at Rancho Pescadero 2016

GUEST CHEF WEEKEND DATES:

- November 12-15, 2015—Renee Erickson
- March 24-27, 2016— Jessica Koslow
- April 21-24, 2016 —Thomas McNaughton and Ryan Pollnow
- May 26-29, 2016—Greg Denton and Gabrielle Quiñónez Denton
- June 16-18, 2016- TBD
- July 21-23,2016 - TBD

GENERAL OVERVIEW:

Friday

Cooking demo and lunch with Guest Chef (\$70)
Tequila and Mezcal Tasting (\$30)
Cocktail Class with Bar Manager Danny Sanchez (\$20)
1 Rancho Apron

Saturday

Baja Wine Tasting (\$30)
Tasting Menu Dinner by Guest Chef in the Garden Restaurant (\$100)

PRICING:

Package pricing (which does not include lodging) is \$250 per person plus tax, and includes all of the above food and beverage offerings and a Rancho Pescadero apron. Accommodation is an additional fee, and guests who book the food and beverage package will receive 15% off their room rate for the duration of their stay.

Each event can also be purchased individually.

RESERVATIONS:

Reservations can be made by visiting www.ranchopescadero.com or calling (910) 300-8891.

WHERE:

Rancho Pescadero, Baja California, Mexico

Located about an hour north of the San Jose del Cabo airport on the Pacific Ocean; about 5 miles south of Todos Santos

INFO:

Rancho Pescadero

011.52.1.612.135.5849 (Mexico)

910.300.8891 (U.S.)

www.ranchopescadero.com

Facebook: <https://www.facebook.com/RanchoPescadero?fref=ts>

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

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

About Jessica Koslow:



Jessica Koslow grew up in Long Beach, California, the only child of a single mother. The time they had together in the evenings to cook or at least eat together was important—and as it turns out, formative and fortuitous. In 2005, after finishing a graduate degree, Koslow moved to Atlanta with her career in flux. But she found inspiration after dining at Anne Quatrano’s James Beard award winning restaurant Bacchanalia and Star Provisions and soon after began working in pastry for Anne. Upon a return trip to California, Jessica was attracted to the diversity of local produce - beautiful and honest snapshots of the state’s vigorous growing seasons. In 2011, Jessica started Sqirl, a now, highly-regarded preserve company that focuses on using produce from family-owned farms, in close proximity to Los Angeles and practices sustainable, certified organic methods. Sqirl, the chef driven breakfast and lunch restaurant followed, which *LA Weekly* placed at #9 and *LA Magazine* slotted as the #7 best restaurant in Los Angeles for 2014. Jessica was one of 100 chefs in the U.S. to be nominated for *Food & Wine’s* People’s Choice Chef of the Year and was named Chef of the Year by Eater LA. Koslow, a Star Chef’s RISING STAR, has a new project, Sqirl Away, opening this fall.

[Sqirl](http://www.sqirlla.com)

Twitter and Instagram: [@sqirlla.com](https://www.instagram.com/sqirlla)

Facebook: <https://www.facebook.com/pages/Sqirl/201793329832781>

About Thomas McNaughton and Ryan Pollnow:

Thomas McNaughton got his start in the restaurant industry at a very young age in Southern New Jersey. Throughout his career he has worked in a number of award-winning restaurants in San Francisco including La Folie, Gary Danko, and Quince, as well as Michelin-starred restaurants throughout Europe. In 2009 he opened flour + water along with former Quince colleague David White and [Ne Timeas Restaurant Group](#) partner David Steele, which was nominated for “Best New Restaurant” in 2010. He is currently executive chef and partner of Ne Timeas Restaurant Group, where he oversees the group’s various restaurants including flour + water, central kitchen, salumeria, and Cafe du Nord located in San Francisco’s historic Swedish America Hall. He is a three-time nominee for the James Beard Foundation’s “Rising Star Chef” (2011, 2012, and 2013, respectively) and is known for creating authentic, inventive pasta dishes. In the fall of 2014, he released his first cookbook *Flour + Water Pasta*, which has received national acclaim.

Award-winning chef, Ryan Pollnow joined the flour + water team as chef de cuisine and later took over as chef de cuisine of central kitchen in 2013, where he earned acclaim from Zagat, recognizing him as a “30 Under 30” up-and-comer in the Bay Area food scene. Now, only two years later, he is partner and executive chef for Ne Timeas Restaurant Group, where he oversees all culinary teams along with McNaughton. In mid-April of 2015, Ryan opened his first concept Aatxe (pronounced aah-CHAY), located on the street level of the Swedish American Hall. Aatxe is a restaurant and bar that celebrates regional Spanish cuisine and culture with an influence from the Basque Country. This past August, Aatxe was nominated as one of *Bon Appétit’s 2015 Top 50 Best New Restaurants in America*.



[Ne Timeas Restaurant Group](#)

Instagram/Twitter - [@netimeasrestaurantgroup](#)

Ryan Pollnow

Instagram - [@chefryanpollnow](#); [@aatxesf](#)

Twitter - [@ryanpollnow](#); [@aatxesf](#)

Thomas McNaughton

Instagram - [@ctmnaughton](#); [@flourandwatersf](#); [@centralkitchen](#)

[@cafedunordsf](#); [salumeriasf](#)

Twitter - [@ctmnaughton](#); [@flourandwatersf](#); [@centralkitchen](#)

[@cafedunordsf](#); [salumeriasf](#)

About Greg Denton and Gabrielle Quiñónez Denton:

Born in Schenectady, New York and raised in Rutland, Vermont, Greg knew he wanted to be a chef from age four. He started working in kitchens at age nine. Gabrielle’s passion for food developed at a young age as well, during summers spent in her grandmother’s kitchen in the Andean highlands of Ecuador.

Both Greg and Gabrielle graduated from culinary school with honors, Greg in 1996 from The Culinary Institute of America in Hyde Park, New York and Gabrielle in 1999 from the California

Culinary Academy in San Francisco.

Greg and Gabrielle met while working under Chef Hiro Sone at the Michelin-starred restaurant, Terra, in Napa Valley. They both worked their way through the various kitchen stations. Greg eventually became the first titled Chef de Cuisine and Gabrielle, Sous Chef.

Together, the two chefs opened Ox Restaurant in April of 2012 in Portland, Oregon. Ox Restaurant serves Argentine-inspired Portland food.

In the short amount of time that Ox has been open, Ox and the Denton's have received the following recognition:



- 2015 finalists James Beard Foundation: Best Chef Northwest
 - 2014 Food & Wine Magazine's Best New Chefs
 - 2014 semi-finalists James Beard Foundation: Best Chef Northwest
 - 2013 semi-finalists James Beard Foundation: Best Chef Northwest and Best New Restaurant in America
 - Winner of Esquire Channel's Knife Fight 2014, Battle Eel, Greg Denton vs. Jason Wilson
 - The Oregonian's Restaurant of the Year 2013
 - Top 50 Best New Restaurants by Bon Appetit Magazine
 - 2012 Portland Restaurant of the Year Award by Eater.com
- Greg and Gabrielle are in the process of writing an Ox Restaurant Cookbook due in stores spring of 2016.

[OX Restaurant](#)

Facebook: [OX Restaurant](#), [The Whey Bar](#), [Greg Denton](#), [Gabrielle Quiñónez Denton](#)

Instagram: [@oxpdx.com](#), [@chefden10](#)

Twitter: [@OxPDX](#), [@Chefdenton](#)