

Robb Report Culinary Masters

OCTOBER 7-10, 2022 | WALDORF ASTORIA LOS CABOS PEDREGAL

Join Robb Report and an incredible lineup of the culinary world's Michelin-starred luminaries as we introduce our annual Culinary Masters experience to the paradise of Waldorf Astoria Los Cabos Pedregal. Escape to the Mexican coastline for an unforgettable weekend of gourmet dining experiences, exquisite wine pairings, intimate culinary classes, and a friendly golf tournament with your favorite chefs. All auction proceeds will benefit the Ment'or Foundation.

THE VENUE

An exclusive oasis like no other, we are proud to partner with the beautiful Waldorf Astoria Los Cabos Pedregal to offer each of our Full Experience guests a breathtaking resort carved into the cliffside of Pedregal Mountain, overlooking the brilliant blue waves of the Pacific Ocean. Each room includes a private plunge pool with iconic views and personal concierge service to bring you the ultimate luxury culinary getaway.

THE CAUSE

Ment'or, founded by Chefs Daniel Boulud, Thomas Keller and Jérôme Bocuse, is a 501(c)3 nonprofit dedicated to educating and inspiring excellence in young culinary professionals and preserving the traditions and quality of cuisine in America. The foundation provides aspiring culinarians, from all backgrounds, more meaningful and unique educational opportunities, internships, and access to a Culinary Council of established mentors. Financial assistance is also offered for restaurants that need help with employee relief efforts. Donations from the silent and live auction will help ensure Ment'or can continue to grow its impact and offer increased opportunities for those that cannot access or afford them.

RESERVE

FEATURED CULINARY MASTERS:



JÉRÔME BOCUSE



JUNIOR BORGES



DANIEL BOULUD



OLIVIER COUVIN



SUZANNE GOIN



TIM HOLLINGSWORTH



GUSTAVO PINET



PHILIP TESSIER

ITINERARY AT A GLANCE

FRIDAY, OCTOBER 7

2:00 PM - 4:00 PM GUEST CHECK IN/ MEET & GREET

Rest, relax and refresh and enjoy the beauty of the Waldorf Astoria Los Cabos Pedregal.

7:00 PM - 10:00 PM KICKOFF DINNER AND CELEBRATION NIGHT AT EL FARALLON

Experience an unforgettable dining experience, set against the backdrop of breathtaking ocean views. Presented by Clase Azul.

SATURDAY, OCTOBER 8

11:00 AM - 4:00 PM DAY AT LEISURE

Choose from a collection of exciting experiences at the resort, explore the vibrant culture of the area, spend your day relaxing by the pool, or rejuvenate your senses at Waldorf Astoria's award-winning spa. We are happy to provide guests with recommendations to make the most of your visit.

6:00 PM - 7:00 PM CHAMPAGNE TOAST RECEPTION, AND SILENT AUCTION

7:00 PM - 11:00 PM GALA DINNER WITH LIVE AUCTION

Extraordinary Culinary Experience with the Culinary Masters at Don Manuel's restaurant. Enjoy live music outdoors and take part in the live and silent auction benefiting Ment'or.

Please note that in order to participate in the event, you will be required to sign Robb Report's standard Event Waiver and release along with any waivers required by third party providers. These waivers will be provided to you ahead of your arrival and must be signed before your participation. To review an RR1 Event Waiver and Release, please click [HERE](#). The waiver for Culinary Masters will be adjusted slightly to apply to the specific activities designated for 2022. Note that if you cannot agree to the terms of any specific third party waiver you may still be able to participate in the Event, with the exception of the particular third-party activity.



SUNDAY, OCTOBER 9

7:00 AM - 11:00 AM BREAKFAST AT LEISURE

9:30 AM - 2:30 PM GOLF TOURNAMENT / COOKING CLASS

Choose from a friendly ocean front golf tournament with chefs at the Greg Norman-designed Rancho San Lucas golf course or an immersive cooking class led by Chef Philip Tessier.

4:00 PM - 5:00 PM SPIRITS TASTING AT THE AGAVE STUDY

7:00 PM - 10:00 PM FIESTA EN LA PLAYA

Enjoy some barefoot luxury at our "toes-in-the sand" oceanside fiesta.

MONDAY, OCTOBER 10

8:00 AM - 11:00 AM FAREWELL BRUNCH



PRICING

COUPLE: \$10,950 | SINGLE: \$9,550

INCLUDES:

- All meals, wines and spirits (not inclusive of food or beverages purchased through your room or separately at the resort)
- All Activities – the package is all inclusive, with the exception of add-on spa services
- Accommodations - an Oceanview King room with a plunge pool for the 3 nights of the event (up to 2 guests). Additional room nights before and after the event as well as upgrades to premium rooms are encouraged based on availability.
- Gift package & specialty Culinary Masters menu & program

DOES NOT INCLUDE:

- Flights are not included with your package. We recommend the San Jose Del Cabo (SJD) Airport which is about a 45 minute car ride to the resort. You may also fly into Cabo San Lucas (CSL) International Airport for general aviation which is about 30 minutes from the resort.
- Transportation from the airport to the resort at the start and end of your journey. We recommend connecting with the resort's concierge to arrange first class transportation ahead of your arrival.
- Golf club rental should choose to rent them from the resort. We are happy to arrange this for you and can share rates upon request.

RESERVE



COVID 19 POLICY: We are confident in our ability to provide a safe and unforgettable experience for all guests. While the current circumstances regarding COVID-19 are continually changing, we are carefully tracking the most up-to-date guidance in order to provide safe and unforgettable experiences for all guests. Please note that in order to attend and participate in an event, all guests will be required to provide proof of either (a) full vaccination prior to the event or (b) a negative COVID test no more than 72 hours before the start of the event. For purposes of these policies, you will be considered "fully vaccinated" for COVID-19 if (a) two weeks or more have passed since you received your second dose in a 2-dose vaccine series (PfizerBioNTech or Moderna); or (b) two weeks or more have passed since you received your dose of a single-dose vaccine (Johnson & Johnson/Janssen). During the event, we will follow all federal, local and state guidelines and regulations regarding COVID-19 safety measures, which may include social distancing, the use of masks, and enhanced cleaning measures throughout the event. We will also be abiding by the safety measures put in place by the properties where we will be staying. We thank you for your understanding and cooperation to help make this event fun and safe for all involved.

Please note that policies are subject to change and we will give guests adequate notice of any necessary changes to the above policy. The health and safety of our guests, partners, and staff is of the utmost importance, and we will continue to closely monitor the situation in the regions where we host our experiences.

ABOUT THE CHEFS



CHEF JÉRÔME BOCUSE, EXECUTIVE VICE PRESIDENT, MENT'OR

Born in Lyon and residing in the United States, Chef Jérôme Bocuse is committed to developing and advancing the name "Bocuse" around the world. He is currently Chairman of the company, Pôl Development, which includes the Restaurants et Brasseries Bocuse in Lyon, Paris and Annecy, PB Developpement and Bocuse Original Comptoir (a casual street food concept). In addition, he is Chairman and CEO of Les Chefs de France restaurants in Epcot, Walt Disney World, as well as Chairman of the company 'Les Produits Paul Bocuse,' products which are trademarked "Made in France."

Bocuse also is responsible for developing the Paul Bocuse restaurants and brasseries in Japan as well as overseeing PB Conseil, a strategic service aiming to develop and preserve the brand 'Paul Bocuse'. Committed to giving back to young culinary professionals, Bocuse is Chairman of the international culinary competition, The Bocuse d'Or, and co-founder of the Ment'or BKB Foundation (named after Chefs Daniel Boulud, Thomas Keller and Jérôme Bocuse) whose mission is to educate and inspire excellence in young American cooks by offering them unique educational opportunities, internships and access to culinary mentors.



CHEF JUNIOR BORGES, EXECUTIVE CHEF AT MERIDIAN & VP OF CULINARY AT THE VILLAGE DALLAS

Growing up in Brazil, Chef Junior Borges found his culinary passion by perusing markets with his family and developing a deep relationship with freshly sourced ingredients. He perfected his art in New York City with over 10 years alongside world renowned chefs like Tom Colicchio and Missy Robbins. After making the move to Dallas, he aimed to bring that dedication of ingredients to the south as Chef de Cuisine for Uchi, which was chosen by The Dallas Morning News as the Restaurant of the Year. As the Executive Chef of the Joule Hotel's multiple outlets, he developed and assisted in the success of many respected eateries. Since then, Chef Borges has become a member of the Ment'or Culinary Council and continues to be an influencing member of the culinary community. He is now the VP of Culinary for The Village Dallas as well as Executive Chef of The Village's first destination restaurant, Meridian, scheduled to open next year.



CHEF DANIEL BOULUD, TWO MICHELIN STAR FRENCH CHEF AND RESTAURATEUR

Originally from Lyon, Chef Daniel Boulud is widely celebrated as one of America's leading culinary authorities. Since arriving in New York City in 1982, he has continually evolved his cuisine and expanded his reach to properties across the U.S., as well as Toronto, Montreal, Dubai, Singapore, and The Bahamas. His culinary empire has brought him many accolades, yet his inspiration remains grounded in the rhythm of the seasons. From his flagship, DANIEL, to his properties across the globe, Boulud's signature remains the contemporary appeal he brings to soulful dishes rooted in the French tradition.



CHEF OLIVER COUVIN, CHEF DE CUISINE, RESTAURANT PAUL BOCUSE

A native of Lyon, France, Chef Olivier Couvin inherited a meticulous personality and a desire for perfection from his father. At 17, he began training in the catering world at Poligny, obtaining his qualifications with merit. Then military service called, and he opted to join the Parachute Regiment. Towards the end of his military service, he was invited to re-enlist as an officer but unfortunately, Couvin suffered an accident and had to decline.

At home in Lyon, he took a position at the Col de Malval restaurant, rising to Head Chef there. In 2000, Couvin then joined the staff at L'Auberge du Pont de Collonges and entered the Meilleur Ouvrier de France (Best Craftsman in France) competition in 2007. He was to compete twice before winning the award in 2015.

Chef Couvin is now Executive Chef at Collonges and speaks about his personal mission; to mentor new generations of Bocuse chefs with his culinary knowledge and to pass on the techniques that pay homage to traditional recipes.

ABOUT THE CHEFS



CHEF SUZANNE GOIN, AWARD WINNING LOS ANGELES RESTAURATEUR AND AUTHOR

Suzanne Goin, a Los Angeles native, is an award-winning chef, author, and entrepreneur. Suzanne first received two coveted awards from the esteemed James Beard Foundation in May 2006 and in 2016 she was recognized by her peers as the best chef in the nation, winning Outstanding Chef of Year 2016 at the James Beard Foundation Awards. In 2017, Suzanne was inducted into the Foundation's esteemed Who's Who of American Food & Beverage in America. She became the 11th chef, and first woman in the United States to win the GAYOT.com Restaurateur of the Year 2019. Her cookbook *Sunday Suppers at Lucques* won Best Cookbook and her other book *The A.O.C Cookbook* received top honors in the Chefs and Restaurant categories.



CHEF TIMOTHY HOLLINGSWORTH, AMERICAN CHEF AND AWARD-WINNING RESTAURATEUR

Chef Timothy Hollingsworth is an award-winning chef and restaurateur in Los Angeles. Hollingsworth started his career at The French Laundry where he worked for 13 years including four years as the Chef de Cuisine before opening Otium, a contemporary American restaurant in LA in 2015. Hollingsworth won the Rising Star Chef of the Year Award, presented by the James Beard Foundation, and won Netflix's *The Final Table*, a global culinary competition series.



CHEF GUSTAVO PINET, EXECUTIVE CHEF OF WALDORF ASTORIA LOS CABOS PEDREGAL

Gustavo Pinet has been Executive Chef of Waldorf Astoria Los Cabos Pedregal, the brand's first resort in Mexico, since 2016 where he oversees all culinary operations for El Farallon, Don Manuel's, The Beach Club, Crudo, weddings, and social events, poolside dining and the resorts in-room dining program.



CHEF PHILIP TESSIER, AWARD WINNING NAPA VALLEY CHEF & AUTHOR

Philip Tessier is an award-winning chef, author, and coach. He is the chef/partner at PRESS Restaurant in St. Helena, California, an acclaimed restaurant known for its modern, refined American fare on par with the commanding caliber of Napa Valley wines in its cellar.

Philip was the first American chef to ever place on the podium at the biennial Bocuse d'Or Competition in Lyon France. In 2017, he coached the U.S. Team to victory. He recounted this journey in his book *Chasing Bocuse* published in October that same year.