

Media Contact:

Marian Gerlich / Ed Placidi
P&G Communications * Los Angeles
818-786-8687, pgworld@aol.com
www.p-gcommunications.com



Dining

Executive Chef Jose Paco Isordia Dorantes, after more than 20 years of refining the dining experience at Viceroy Zihuatanejo, has become the culinary dean of Zihuatanejo. He has earned a reputation as one of the top chefs on the Mexican Riviera while establishing Viceroy Zihuatanejo as a culinary destination. His cuisine is based on equal parts ingredients, innovation and techniques. Having built deep-rooted relationships with the town's fishermen and food purveyors, he brings the finest ingredients to his kitchen.



Taking advantage of the seasonal bounty

here, Chef Isordia creates seasonal menus where he experiments with unexpected food combinations and themes. And he has introduced and honed techniques and traditions from several Mexican states as well as the Mediterranean.

La Marea: Serving gourmet Mediterranean cuisine for lunch and dinner, the menu emphasizes the freshest seasonal seafood and choice local ingredients. Dishes are crafted to draw out natural flavors, and then enhanced by the restaurant's prime collection of artisanal olive oils or the smoky essence of a wood grill. Entrees are inspired by the area's fresh bounty, and include selections from both sea and land. A highlight is the *Local Catch* market where guests select their fish and it's cooked to order on a wood grill with seasonal sauces and garnishes. Examples of Chef Isordia's menu items are: "*Angry*" *Grilled Half-Lobster* with fettuccini and paprika artichokes barigoule; *Grilled Langostinos* with tandoori spices and a crunchy shallot and caper topping; *Mixed Grill of Meat and Poultry for Two*, a Brazilian-style Churrasco with Black Angus beef, lamb ribs, quail, sausage, pork loin and chicken breast accompanied by grilled veggies; and *Quail with Guajillo-Chile-Honey Reduction* with jicama and pineapple salad. Dining is open-air on a wood deck with views of sand and sea.

La Villa restaurant: La Villa's contemporary interpretations of Pacific-Mexican cuisine are enjoyed in a casual, al fresco beachfront ambiance. Made from the finest and freshest local ingredients, dishes update the traditional flavors and aromas of Mexico's culinary heritage with innovative twists and creative presentations. Classics such as *Seafood Pozole*, *Tamales* and *Enchiladas* make an appearance, but Chef Isordia's personal flair reigns. Starters feature such innovations as *Foie Gras Terrine* accompanied by a port-tequila-tamarind reduction and black-and-white sesame cookie, and *Escamoles al Epazote*, agave-root ant eggs prepared with the licorice essence of epazote, crispy shrimp and panco brie cheese. Entrées include *Sting Ray "Zarandeado,"* served with Medregal caviar al ajillo and an arugula-and-jalapeño pesto; *Seared Pacific Tuna* with sautéed spinach, arugula and a carrot-curry

reduction; *Duck Magret* glazed with agave syrup, ginger and lemongrass and served with grilled foie gras and black-and-white chocolate sauce; and *Veal Ossobucco al Pibil* (Yucatán's classic slow-roast method), served with corn in a parmesan cheese basket with creamy polenta and habanero chili. Guests dine open-air under three palapas enjoying exquisite views of tranquil Zihuatanejo Bay. Overhead, the star-motif, custom-designed chandelier twinkles like a constellation. The restaurant's beachfront terrace is ideal for dining under the stars. La Villa is open for breakfast, lunch and dinner. A Mexican Fiesta night, with a large buffet and live entertainment, is held most Fridays.

Coral Bar: The friendly sanctuary of this beachfront lounge offers guests a colorful ceviche bar and a specialty tequila bar with scheduled tastings. The creative cocktail menu combines a selection of menacing martinis with wickedly delicious tropical drinks, including Coral's signature Blackberry Margarita, the "Tequilosca." High-end brands of *blanco*, *reposado*, *añejo* and *extra añejo* grace the Coral bar's tequila menu, with over 110 varieties available. Tequila Maestro Jorge Guiterrez conducts tastings of the world-famous spirit. The fresh ceviche bar features daily creations – such as the *Signature Ceviche Assortment* of octopus, shrimp, sea snail, fish and baby scallop marinated in house-spiced vinegar with tomato and olives – and the latest ceviche trends like *Caribbean Seafood Ceviche* with shrimp, baby scallop, octopus and fish with coconut cream, tomato, coriander, olives, lime and coconut rum. When the sun goes down, this lovely bar becomes the perfect place to relax over a game of backgammon or savor a nightcap after dinner. Broad, curved banquettes and bamboo furnishings complement the island-style, open-palapa design. The bar is open from 4:00 pm to 11:00 pm daily.

Special Culinary Experiences:

Lunch on the Beach: The resort's signature beach lunch is sophisticated and elegant, and at the same time very comfortable and casual. Served on a white linen-set table under a private palapa, guests enjoy gourmet dishes while reclining in a beach chair taking in the glistening Pacific waters.

Private Dinner: Choose your location in the resort, beach or pool deck and get pampered. Attended by a dedicated server and served at a pre-set table, this exotic dining experience features an exquisite Mediterranean seafood menu from La Marea or La Villa restaurant. The menu varies and can be personalized. A sample menu from Chef Isordia comprises: *Hearts of Palm and Mixed Greens with Passion Fruit Vinaigrette*; *Yellow Tomato Gazpacho*; *Vodka & Lime Sorbet*; choice of *Mahi Mahi with Garlic and Chilli Guajillo served with Mashed Potatoes and Spinach*, or *Chicken Tequila with Crispy Sweet Potatoes*; and finishes with *Warm Chocolate Cake Volcano with Macadamia Ice Cream*.

La Cava Dinner: The resort's wine cellar, La Cava, houses a superb collection of more than 1,250 labels from North America, Mexico and Chile. Guests enjoy private gourmet dinner events for up to six people in a classic setting among the fine vintages from the Americas. Culinary tradition is inverted in La Cava with guests making their wine selections first and then a personalized six-course tasting menu is designed around the wines. Tyrol crystal glasses and decanters enhance the experience.