



ESCAPEtoCABO
Vacation Rentals & Property Management

Private Chef Service



Benjamin Fonesca
EXECUTIVE CHEF

LANGUAGES

English, Spanish

EXPERIENCE

Colegio Superior de Gastronomía
Formula 1 Grand Prix
Wine and Food Convention
PGA OHL at Mayakoba

ACCOLADES

It was truly a pleasure having Chef Benjamin cook for us. It was a great experience from beginning to end. To begin, his menu selection was perfect. Communication was timely, Every course in the meal was well presented; the plating was superb. He described how every dish was prepared. Great conversation before, during, & after the meal! Very highly recommended if you're looking for a private chef in Cabo.

Esteban, Cabo

Breakfast

\$85 USD per person

Optional: Mimosa (Add \$15 USD per person)

Option #1

- Juices, coffee, milk
- Fruit and granola
- French toast with sugar cream and red fruits
- Green or red chilaquiles with chicken or steak, cream, fresh cheese and red onion
- Scrambled eggs, beans, sausage
- Avocado toast with grilled salmon, arugula, garlic, butter, cherry tomatoes, ricotta cheese, olive oil and balsamic reduction



Option #2

- Juices, coffee, milk
- Smoothie bowl with banana, black berries, strawberries, granola and coconut
- Pancake, jam and maple syrup, hashbrowns, bacon, omelet made to order
- Shrimp panini bread with cheese, butter, arugula, dehydrated cherry tomato, cream with a touch of chipotle and pepper
- Swiss enchiladas stuffed with chicken gratin with gouda cheese, beans

Brunch

\$130 USD per person

- Mimosas, juices, coffee, milk
- Coconut yogurt, fruit with granola
- French toast (maple, sweet cream and cinnamon) or pancakes, bacon, scrambled eggs with refried beans
- Sashimi tuna with mango cubes, arugula, Parmesan slices, ponzu sauce, caramelized red onion, truffle oil, black sesame and chips
- Chicken and steak fajitas
- Cream cheese stuffed shrimp wrapped in bacon and mango dressing
- Pulled pork sandwich with coleslaw and pickles
- French fries
- Grilled corn with butter, salt and pepper
- Lemon snow with chamoy and miguelito



Pool Day

\$130 USD per person

All Ingredients Fresh and Seasonal

- Mimosas and margaritas
- Guacamole with chips and selection of Mexican sauces
- Sashimi tuna with red onion, mango, cucumber, black sesame, truffle oil and avocado
- Pulled pork sandwich with pickled onion
- Chicken & steak skewers with bell pepper, onion, roasted pineapple, mushrooms and chimichurri
- Breaded shrimp with Parmesan cheese, bacon and cream with a touch of chipotle
- Weathered fish tacos baja style with roasted pineapple, basil and cabbage salad
- Mexican style yellow corn with butter, mayonnaise, cotija cheese and tajin
- Tortillas, sauces and lemons

Dinner

\$125 USD per person
Includes Table Decorations

Drinks

- Margaritas and lemonade

To Share

- Guacamole with chips
- Mexican salad
- Tuna sashimi with cucumber, mango, black sesame, cream cheese, red onion and ponzu sauce
- Mixed Mexican molajete with grilled ribeye, chorizo, quesadillas, chambray onions, grilled fresh cheese, nopales, and a red sauce tatemada
- Tacos al pastor with grilled pineapple and onion
- Fish and shrimp tacos with cabbage and basil salad
- Mexican style yellow corn with mayonnaise, cotija cheese and chili powder
- Souffle potato with bacon
- Green and red sauce, rice, lemons

Dessert

- Churros with vanilla ice cream, chocolate and red fruits

OR

- Corn cake artesanal with cajeta, ice cream and mint

Dinner

\$130 USD per person | Surf & Turf with Lobster Tail \$145 USD per person

Includes Table Decorations

Option #2

Drinks

- Margaritas and lemonade

Appetizers (Choice of 2)

- Guacamole with chips
- Bread with shrimp, cream, garlic, gouda cheese, lemon, dehydrated tomato, chives and chipotle
- Bread tapas with salami, cream cheese, chives, cucumber, walnut and Greek yogurt
- Pork belly pibil with beans, avocado bonbon, pickled red onion, fresh cheese and coriander leaf

First Course (Choose 1)

- Spinach and mixed lettuces, blackberries, burrata cheese, bacon, toast nuts, cherry tomato, mustard dressing with a balsamic vinegar reduction and croutons
- Kampachi fish ceviche with cucumber, red onion, grilled pineapple, cherry tomatoes, capers, avocado, black olives, lemon, freshly ground pepper and touch of roasted habanero chili
- Toast of tuna cubes marinated in ponzu sauce and dynamite shrimp and sriacha dressing, fried leek, caramelized onion and avocado cubes with sesame seeds
- Caesar salad with chicken or shrimp and croutons with a few drops of chili oil

Main Course (Choose 1)

- Surf and turf grilled beef filet medallions in red wine sauce with shallot and thyme, lobster tail or big shrimp in butter sauce, paprika and roasted garlic, mashed potatoes, asparagus, roasted cherry tomatoes with avocado oil, rosemary, crispy onion and Parmesan crust
- Red snapper cooked in garlic butter and rosemary, yellow lemon, and rose pepper, grilled carrots from the garden, chambray potatoes with butter, thyme, black truffle and black garlic, salad spinach with Greek yogurt, green apple, corn, bacon, ricotta cheese, balsamic and olive oil
- Grilled salmon with fettuccine in butter sauce, sage, real lemon and capers, roasted garlic, cherry tomatoes and parsley in white wine
- Chicken breast with spinach, bacon powder in cream Parmesan cheese, caramelized carrots and sliced roasted potatoes with olive oil, thyme and crispy onions
- Pork belly pibil (Mexican marinade) puffed tortilla, roasted pineapple, corn kernels, radish, coriander, red onion, a base of refried beans, with basil vinaigrette, cucumber syrup and oregano

Dessert (Choose 1)

- Flan Napolitano with caramelized nuts
- Churros with chocolate, vanilla ice cream and red fruits

Tequila Tasting Experience

The experience consists of the tasting of 3 varieties of tequila and 4 different wines, all of them based on the rules specified by the Tequila and wine Regulatory Council. The experience takes around of one hour, on this time an explanation is given about each of the labels, tequila and wines making processes from the harvest, history of the selected brand, important points specified by the CRT and what characterizes it of the other distillates. During the presentation a glass of tequila and wines is offered for each of the distillates, using glassware suitable for a better experience. In the same way, a bottle of still water is offered per person to clean the palate, highlight the flavors and notes that can be found on each label. The presentation includes paired appetizers, each selected to complement the aromatic and gustatory notes according to the selected labels. Below, we list 2 tasting options, with 4 different labels each that you choose 3 options plus 2 red wines, 1 white wine, and 1 rosé wine.

Tequila (Standard)

Patron Silver
Don Julio Reposado
1800 Cristalino
Gran Centenario Anejo

\$200 USD

Tequila (Premium)

Casa Dragones Blanco
Casamigos Añejo
Reserva de la Familia Reposado
Maestro Dobel

\$240 USD

Wine

4 Wines (2 Red, 1 White and 1 Rosé)

Notes: Minimum 4 pax. If any of the bottles are in short supply at the destination, it will be replaced by one of equal or higher quality without affecting the price. If you require cancellation of the experience this will have to be done with a minimum of 48 hours in advance, otherwise you would have a penalty due to the inputs that are required for the experience.

Policies

- All prices include chef, waiter and purchases
- Prices do not Include gratuity
- Please disclose any allergies in advance