

WINTER BEACH VACATION: RIVIERA MAYA

It's the time of year we all want to escape the cold, soak up the sun, feel our feet in the sand. So let us take you on a delicious journey through the Riviera Maya, Mexico's most popular beach vacation destination.

Inspired by the restaurants of our favorite chefs in the area, we're starting you off with a Mexico-meets-Mediterranean dish that's reminiscent of the super-cool Zapote bar at the Rosewood Mayakoba, presided over by Chef Juan Pablo Loza.

At Chef Jonatán Gómez Luna's Le Chique, tucked away in the Azul Beach Resort south of Cancun is one of my favorite restaurants ever, the best modernist cuisine spot in all of Mexico.

On the second story, looking out over the blue waters of the Caribbean is Chef Daniel Ovadía's Punta Corcho, turning out gutsy Mexican beach classics, from ceviches to wood-burning-oven seafood.

Cochinita pibil, suckling pig cooked with achiote in banana leaves, is the iconic dish of Yucatan and you can find good versions everywhere, even in little taco stands along the highway.

But to experience imaginative preparations of hard-to-find ingredients, Chef José Luís Hinastroza's Arca in Tulum is the place—outdoors, big wood grill and oven, meticulously crafted dishes.

Some of the great Riviera Maya restaurants are off the beaten path—but not Axiote, Chef Xavier Pérez Stone's Playa del Carmen restaurant, a casual spot with spot-on classic and modern specialties that feel like a beautiful hug.



Rick and Dean Bayless, **PROPRIETORS**
Zach Steen, **CULINARY DIRECTOR**
Meagan O'Connor, **CHEF DE CUISINE**
Jennifer Melendrez, **PASTRY CHEF**
Lanie Bayless, **GENERAL MANAGER**
Alejandra Navarro, **MANAGER**
Jill Gubesh, **WINE DIRECTOR**
Julianna Arquilla, **SPIRITS DIRECTOR**



PERFECT



DERRUMBES SAN LUIS POTOSI

AGAVE: SALMIANA

CHARCAS, SAN LUIS POTOSÍ

2021 LUIS SEABRA

XISTO ILIMITADO BRANCO

DOURO, PORTUGAL

2019 CASTELLO DI AMA MONTEBUONI

CHIANTI CLASSICO RISERVA

TUSCANY, ITALY

ALIPUS DESTILADO EN BARRO

AGAVES: ARROQUEÑO & ESPADÍN

SOLA DE VEGA, OAXACA

2019 Y. ARMAND & FILS

CHÂTEAU LA RAME

SAINTE-CROIX-DU-MONT, BORDEAUX, FRANCE

LA VENENOSA RAICILLA SIERRA DEL TIGRE

AGAVE: INAEQUIDENS

MANZANILLA DE LA PAZ, JALISCO

WINTER BEACH VACATION:

RIVIERA MAYA

CRUDO DE KAMPACHI

Torched Baja kampachi, confit Kennebec potatoes, pickled jalapeños, green olive vinaigrette with Baja olive oil, avocado mousse, hoja santa, lemon basil.

Inspired by Zapote Bar, Rosewood Mayakoba

HUEVO AHUMADO, SIKIL PAK

Soft-boiled quail egg dusted with cured sour orange, sikil pak (pumpkinseeds, tomato, roasted chile, epazote), kohlrabi salad, truffle, smoke.

Inspired by Le Chique, Azul Beach Resort Riviera

PULPO EN SU TINTA

Wood-grilled Spanish octopus, “tinta” sauce (tomato, onion, squid ink, white wine, bay), black rice, oven-roasted tomatoes, caper leaves.

Inspired by Punta Corcho, Puerto Morelos

COCHINITA PIBIL

Gunthorp Farms suckling pig slow-cooked with achiote in banana leaves, grill-roasted loin, longaniza sausage, smooth black beans, pickled red onion, habanero.

Inspired by the taco stand with the orange awning by the highway

MAMEY, CREMA CON PIXTLE

Mamey sorbet, organic cream whipped with mamey pit, toasted pine nuts, wild rice “gusanitos.”

Inspired by Arca, Tulum

MILCREPAS DE MANGO

Creamy mango mousse crepe cake, white chocolate-guajillo ganache, caramelized almonds, guajillo-flecked tuile.

Inspired by Axiote, Playa del Carmen