



The BEST CHEF

Yucatán 2023

PROGRAM THE BEST CHEF AWARDS GALA

**20th
November**

**Centro Internacional de
Congresos de Yucatán**

19:00 - 20:30

Welcome Reception

20:30 - 22:00

Awards Gala

22:00

Standing Dinner and After Party

Press conference with the winners

Dress Code: black tie optional

PARTNERS





STANDING DINNER PARTY

SEBASTIAN JIMÉNEZ

RÆST

Corn with Recado Negro, Fermented Fish (RÆST FISKUR), Garlic Mojo with Sour Orange and Local Flowers

PEDRO MEDINA
TAQUERÍA LA LUPITA

Yellow Corn Tostada with Cochinita Pibil

ELÍAS VIDAL
MICAELA MAR Y MONTAÑA

Grilled Cayman Octopus

WILSON ALONZO
YA'AXCHE

Roasted Tokzel Pork with Valladolid-Style Sirloin Stuffing

ÓSCAR SEGUNDO and XRYSW RUELAS
XOCOL

Pink Corn Cone, Blue Spirulina Ice Cream, Ikura, and Succulents
Pink Corn Cone, Earth Ice Cream, Vanilla and Chicatanas

JORGE ILDEFONSO
LA MATA

Deer Tartare, Crispy Avocado Leaf, Chawa Chili Aioli and Habanero Mignonette

JOSE LUIS HINOSTROZA
ARCA TULUM

Grilled Octopus Terrine Tostada, Recado Negro, Smoked Cashew Salsa Macha and Xcatic Salsa

Cocktail: Green Garden - Pulque infused with lemongrass and allspice green leaves, hoja santa bitters, avocado leaf oil

Cocktail: Melipona Milk Punch - Xtabentún liqueur, melipona honey, ginger extract, sour orange

