

EXPERIENCE THE CULINARY DELIGHTS OF MEXICO

COLIMA 71
ART · COMMUNITY · HOTEL

**THE
MEMBERSHIP
EXPERIENCE**



Embark on a gastronomic journey through the rich and diverse flavors of Mexican cuisine, where ancient traditions meet modern innovation. From the iconic mole to the humble tortilla, discover the fascinating origins and evolution of some of Mexico's most beloved dishes.





Mole:

Transport yourself back in time to pre-Hispanic Mexico, where mole was known as “mulli” or “molli” in the Nahuatl language, signifying its roots as a sacred sauce used in both everyday meals and religious ceremonies. Explore how the Spanish conquest of Mexico in the 16th century brought new ingredients and influences, leading to the modern version of mole we know today. Sample the complex flavors of mole poblano, enriched with almonds, raisins, sesame seeds, and chocolate, as you savor the fusion of indigenous Mexican ingredients with Spanish and Arab influences.







Insects in Mexican Gastronomy:

Delve into the fascinating world of entomophagy, the practice of consuming insects, which has been a tradition in Mexican cuisine since ancient times. Learn about the cultural and culinary significance of insects such as grasshoppers, ants, and worms, which were valued for their nutritional content and unique flavors. Taste traditional dishes featuring chapulines (grasshoppers) and escamoles (ant larvae), and discover how chefs are incorporating insects into modern Mexican cuisine to create innovative and sustainable dishes.





Salsas and Molcajetes

Uncover the secrets of salsa, a quintessential condiment in Mexican cuisine with roots dating back to pre-Hispanic times. Witness the traditional method of preparing salsa using a molcajete (stone mortar and pestle), as you grind together chili peppers, tomatoes, and aromatic herbs to create a vibrant and versatile sauce. Explore the regional variations of salsa, from the fiery salsa roja of northern Mexico to the tangy salsa verde of central and southern regions, and discover how chefs are reimagining salsa recipes with modern twists.





Tortilla

Step into the ancient world of maize cultivation and the art of nixtamalization, where maize was transformed into masa, the dough used to make tortillas. Trace the evolution of the tortilla from pre-Hispanic times to the present day, as you learn about the Spanish influence on wheat tortillas and the modern industrial production of tortillas. Taste the difference between corn and flour tortillas, and experience the versatility of this humble staple in traditional dishes such as tacos, quesadillas, and enchiladas.







Tacos

Indulge in the ultimate street food experience with tacos, the quintessential Mexican dish that has captured the hearts and taste buds of food lovers around the world. Discover the origins of tacos in pre-Hispanic times, when indigenous peoples filled small corn tortillas with beans, meats, and vegetables for a convenient and portable meal. Explore the diverse regional styles of tacos, from the succulent tacos al pastor of central Mexico to the crispy tacos dorados of northern regions, and savor the creative combinations of fillings, sauces, and toppings that make each taco a unique culinary masterpiece.



Join us on this unforgettable culinary adventure as we celebrate the vibrant flavors, rich history, and cultural diversity of Mexican cuisine. Whether you're a seasoned food enthusiast or a curious traveler seeking new experiences, our gastronomic tour promises to delight your senses and ignite your passion for Mexican food.



At the culmination of this extraordinary journey, allow me to present the following details:

Price per couple: \$500 USD

Price includes: Private chauffeur, personal gastronomic curator, a sumptuous selection of delicacies sourced from at least four distinct locales, and an array of refreshing non-alcoholic beverages.