

MONDAY 29TH JANUARY 2018

THE THREE AMIGOS

DIEGO HERNANDEZ BAQUEDANO – CORAZÓN DE TIERRA

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FRANCISCO RUANO – ALCADE

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JORGE VALLEJO – QUINTONIL see page 65 for profile

7.30pm for 8.00pm • Louis Roederer Brut Premier and canapé reception • Five-course signature menu • £140 per person
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team • Please enquire for exclusive wine package price



DIEGO HERNANDEZ BAQUEDANO

Diego Hernandez Baquedano is renowned for his progressive farm to table Mexican cuisine that incorporates Mediterranean and Asian flavours. He worked for some of Mexico's top modern chefs including Enrique Olvera of Pujol in Mexico City before opening Corazón de Tierra in the lush wine making region of Guadalupe Valley.

Hernandez Baquedano draws inspiration

and ingredients from the produce cultivated in the restaurant's grounds for his daily changing tasting menus that might include strained

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tamale with mole amarillito, farm cream and dehydrated parsnip.

Hernandez Baquedano is a partner at Wendlandt Cerveceria in Ensenada and the executive chef and owner of Troika, a food truck on the Vena Cava winery. In 2016, Corazón de Tierra was voted 39th in Latin America's 50 Best Restaurants list.



FRANCISCO RUANO

Born in Guadalajara, Francisco 'Paco' Ruano trained with Thierry Blouet at Café des Artistes in the Mexican resort town of Puerto Vallarta before heading to Europe where he worked for three years, gaining experience in some of the continent's finest kitchens including Mugaritz, Akelarre and El Celler de Can Roca in Spain and Noma in Copenhagen.

He returned to his hometown in 2011 to open the modern, casual Alcade, named after the market in Guadalajara where Ruano

The signature piglet dish that's served with a pumpkin sauce is based on a recipe by Ruano's mother

shopped with his family as a boy. The name reflects the market-driven nature of the menu that's based on typical Guadalajaran cooking and produce from local farmers such as the signature piglet dish that's served with a pumpkin sauce based on a recipe by Ruano's mother. In 2016, Alcade was named One to Watch at the Latin America's 50 Best Restaurants awards.