

SOUTHERN CALIFORNIA LIFE

WHERE TO **EAT + STAY + PLAY**

THE HOTELS *Issue*

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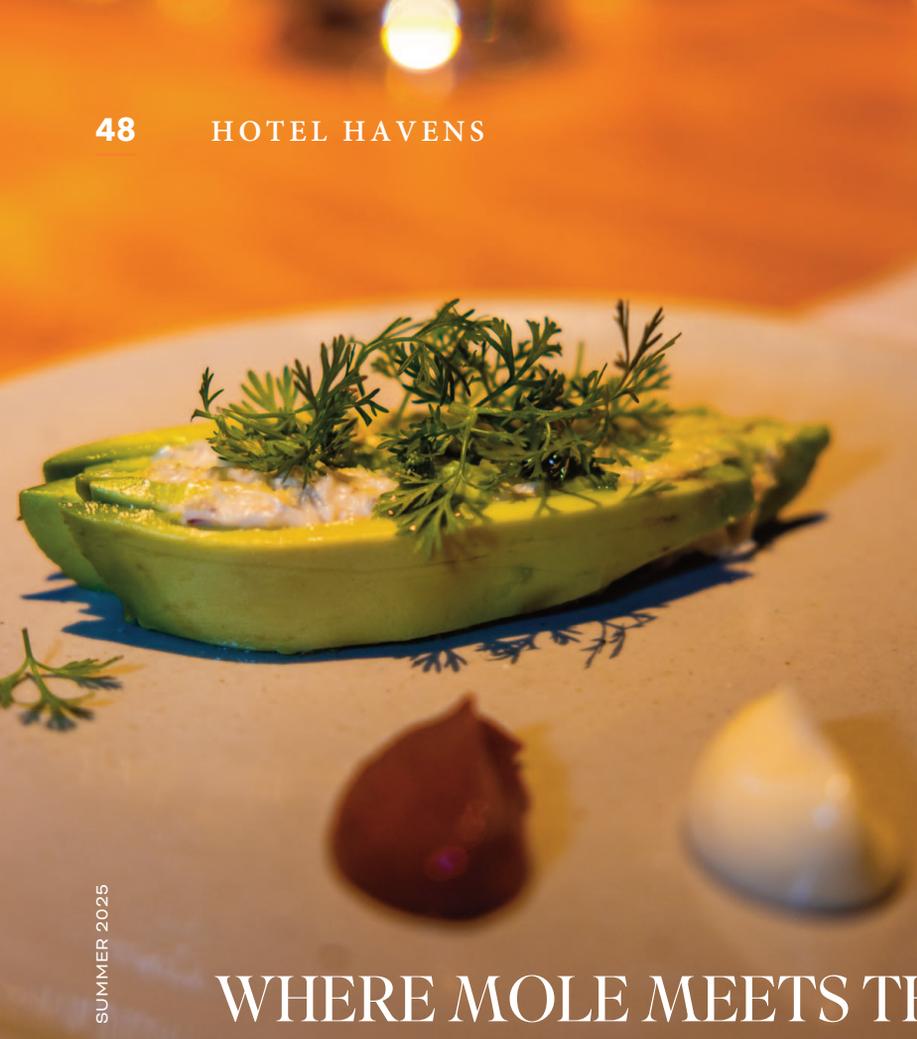
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WHERE MOLE MEETS THE SEA:

CHEF ENRIQUE OLIVERA

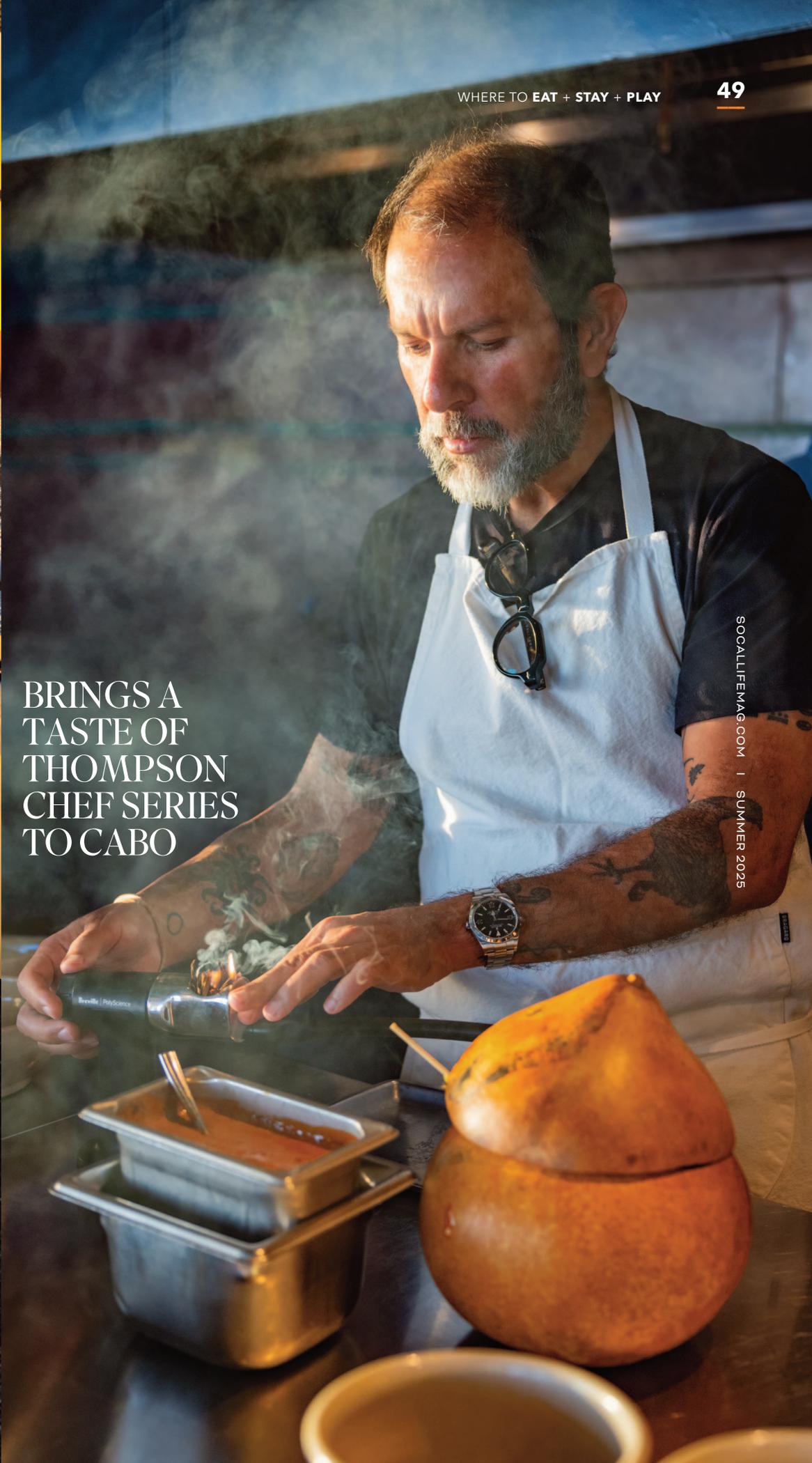
BY WENDY O'DEA / PHOTOS: THE CAPE, A THOMPSON HOTEL





VERA

BRINGS A
TASTE OF
THOMPSON
CHEF SERIES
TO CABO



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CHEF ENRIQUE OLVERA / PHOTO: THOMPSON HOTELS



CHEF LUDO LEFEBVRE / PHOTO: THOMPSON HOTELS

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MANTA RESTAURANT / PHOTO: THE CAPE, A THOMPSON HOTEL

Arguably, the most iconic landmark in Baja California is El Arco — a dramatic arched rock formation located at the southernmost tip of Baja. This spot in Mexico, where the Sea of Cortez and the Pacific Ocean converge, is often referred to as “Land’s End.” While most visitors book a water tour to see the arch, the lucky guests at The Cape, A Thompson Hotel by Hyatt, can view it from nearly every spot at the hotel, including Manta — its fine dining restaurant. This dramatic view was the perfect backdrop for experiencing A Taste of Thompson, a new content and dining series highlighting some of The Thompson’s most innovative chefs — including Manta’s renowned Mexican Chef Enrique Olvera.

It was at Manta that Chef Enrique recently prepared an authentic seven-course Mexican tasting menu for a packed dining room centered around the theme *What’s Old is New and What’s New is Old*.



LOLA ROSE / PHOTO: THOMPSON HOTELS



CHEZ MAGGY / PHOTO: THOMPSON HOTELS



CHEF QUENTIN GARCIA / PHOTO: THOMPSON HOTELS

Most notable was his iconic mole, with a dollop of mole nuevo (the new mole) ladled atop his darker, more complex mole madre, which has been continually tweaked and refined for nearly 10 years (similar to how a sourdough starter lives on and evolves).

Olvera's team had driven the mole to Cabo from Pujol, his celebrated two-Michelin-starred flagship restaurant in Mexico City, the mole's first official journey. Guests scooped it up with pliant green tortillas, made from hoja santa leaves, that had been pressed with a leaf imprint to look as if it had just fallen from a summer branch.

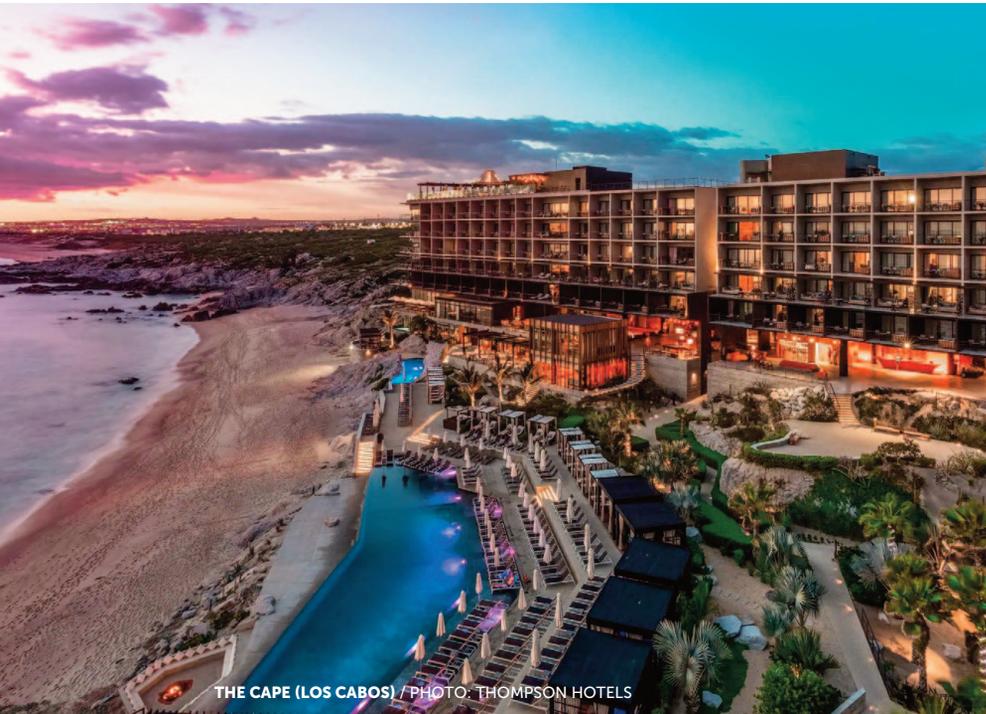
Other standouts included his signature Botanas — baby corn skewers served in a hollow gourd, nestled in a bold sauce of chilies, coffee, crab mille feuilles, avocado, and two types of mayonnaise — one made with chicatana ants for added crunch. Olvera's ceviche course also deserves a shout out. Blue shrimp and octopus were marinated in a citrusy coconut leche de tigre with cucumber and kaffir, striking a perfect balance.

A TASTE OF THOMPSON CHEF SERIES

In addition to Chef Enrique, the first season of *A Taste of Thompson* featured the culinary journeys of Chef Ludo Lefebvre from Chez Maggy at Thompson Denver and Chef Quentin Garcia from Lola Rose at the brand new Thompson Palm Springs. Featured on Hyatt's Culture Lives Here YouTube channel, each chef shares insights about their personal inspirations and moments that have shaped how they cook today. It offers a rare peek into their lives beyond the kitchen, which sets the stage for a one-night-only tasting experience bringing their stories full circle.

"This series pulls back the curtain on prolific chefs — Ludo, Quentin and Enrique, the food they are most passionate about and how they are shifting today's culinary landscape within and beyond the walls of their kitchens," Crystal Vinisse Thomas, vice president and global brand leader, lifestyle & luxury brands, Hyatt, said.

Chef Ludo kicked off the series at Chez Maggy in late 2024 with a spin on French gastronomy and dinner



THE CAPE (LOS CABOS) / PHOTO: THOMPSON HOTELS



THE THOMPSON DENVER / PHOTO: THOMPSON HOTELS



"BEYOND THE KITCHEN, THE THOMPSON PROPERTIES ARE CURRENTLY IN HIGH DEMAND, DUE TO THEIR SOPHISTICATED DESIGN ELEMENTS AND DESIRABLE LOCATIONS, CONSISTENTLY LANDING ON MANY "BEST OF" AND MUST-VISIT LISTS."

theme of The Meaning of Family and Sacrifice. Chef Quentin followed, curating a tasting menu that reflected on Chef Garcia's diverse influences and the Mediterranean spin of the menu at Lola Rose.

Beyond the kitchen, Thompson properties are currently in high demand, due to their sophisticated design elements and desirable locations, consistently landing on many "Best Of" and must-visit lists. The Thompson Denver was included on *Condé Nast Traveler's* 2023 Hot List and The Cape (Los Cabos) named one of the 60 best new hotels globally by the same publication. *Travel + Leisure* also included The Cape in its 2024 list of the 500 best hotels worldwide.

The brand new Thompson Palm Springs is likely to end up on a few of these exclusive lists in the coming years, as well. It opened in downtown Palm Springs to much acclaim, blending mid-century modern architecture with desert-inspired luxury. Guests encounter a curated blend of sculptures, murals and playful installations that celebrate Palm Springs' legacy as a hub for modernist art, design and food.

CULTURE LIVES HERE

The Thompson's Culture Lives Here platform was launched in 2021 to celebrate the brand's 20th anniversary. Each property honors and celebrates artists, creators and trailblazers who are making a significant impact across different facets of culture, including art, music, food, design, and more.

More information about Thompson hotels and its programming can be found online at www.hyatt.com/thompson-hotels or on the Hyatt YouTube channel. ❖



THOMPSON PALM SPRINGS / PHOTO: THOMPSON HOTELS

