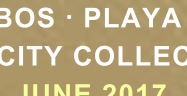
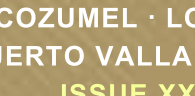
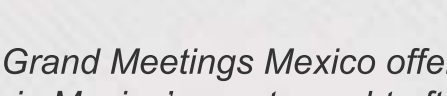


# GRAND {eur}



CANCÚN · COZUMEL · LOS CABOS · PLAYA DEL CARMEN  
PUERTO VALLARTA · CITY COLLECTION  
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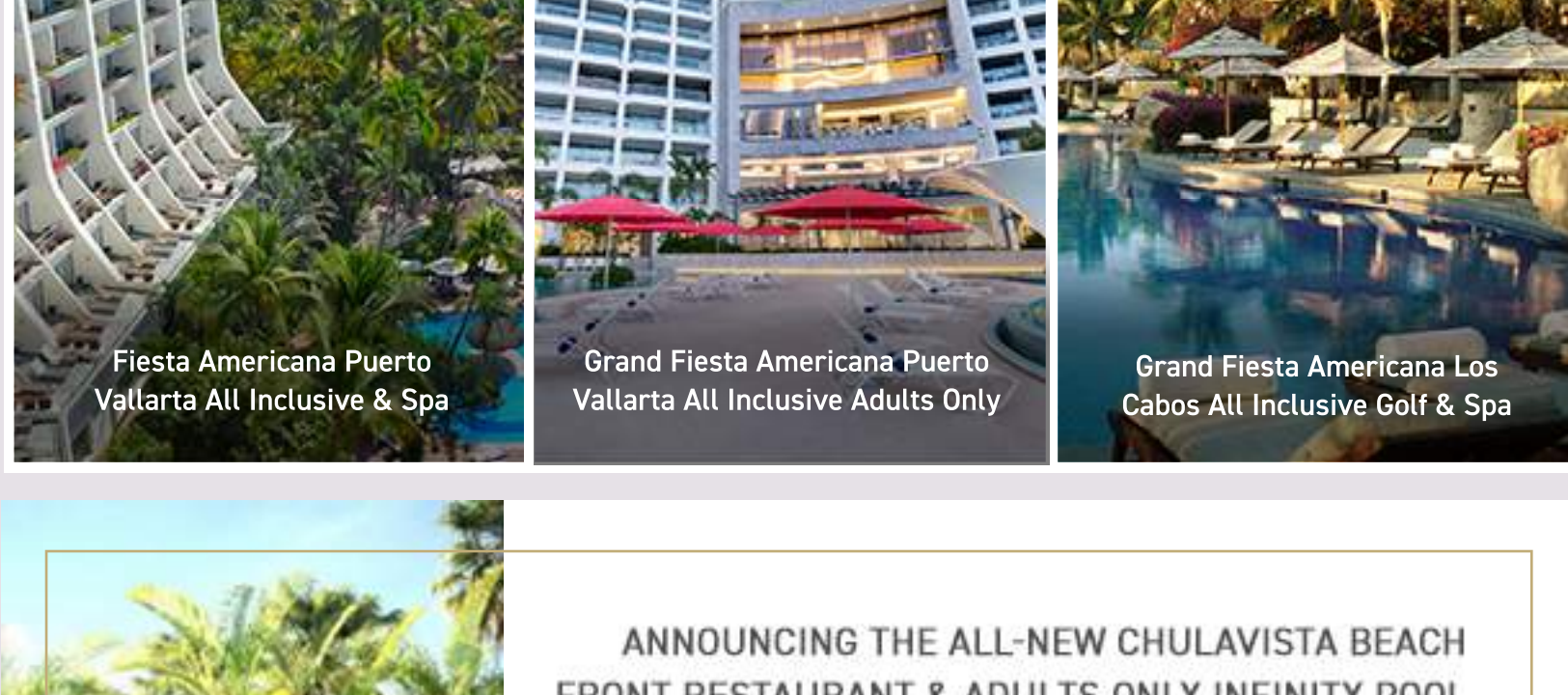

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**MEET THE TEAM**

### A Q&A WITH EMANUEL SANTANA

**Emanuel Santana**  
*Food & Beverage Manager  
Fiesta Americana Puerto Vallarta All Inclusive Adults Only*



**Q:** Have you noticed any new food and beverage trends emerging for 2017? What do you think the next trend will be?

**A:** Yes. One outstanding trend I have noticed is the use of peppers. Various peppers are now used for more than just seasoning; rather, it is used in harmony with sweet syrups and exotic fruits.

Also outstanding is the influence of the Middle East on modern cuisine. The region's ingredients along with its regional recipes and products is fantastic as it opens up new taste profiles for local cuisine options. As far as upcoming trends, without a doubt it would be the incorporation of technology in the kitchen. Take for example the development of 3-dimensional cheese moldings, which is currently being tested in Ireland – phenomenal.

Another fascinating trend I've noticed is beer tourism; every day you find more micro-breweries opening offering programs integrating the tasting and brewery tour experience. This is an enjoyable experience for group events.

**Q:** Any budgeting tips to help planners achieve a creative and memorable food and beverage experience?

**A:** Remember that less is more when it comes to event planning; simplicity can be beautifully elegant. Functional, stylish centerpieces can be designed from fruit or other edibles; these options can be very helpful when planners are considering budgeting needs. Other options include the use of food as a decorative element; some examples include using breads, candies or fruits to stylize a table. Both attractive and multi-functional, candles can also be used to create ambience in an economical manner for any space, height and multi-dimensional aspects can also elevate an event setting.

**Q:** Can you name a few local venues that would support a creative, cultural or innovative culinary experience?

**A:** Puerto Vallarta has many emblematic restaurants such as Café des Artistes, with its mix of classic French recipes leveraging local products. Another example is Le Kliff, which has one of The Bay's most spectacular views. Ocho (Eight) Tostadas is a seafood restaurant with a culinary expression very representative of the area. La Leche (The Milk), with a menu which changes daily based on the local market's freshest products, is yet another example of a creative and innovative dining experience. At present, a new gastronomic tendency has developed that has been called New or High Mexican Cuisine. It is based on the use of international culinary techniques to work with traditional Mexican products. Recipes are inherently becoming more creative, novel, true works of art in which the consecrated ingredients are revalued and other potentially less known or even forgotten are rescued and resurrected. This New Kitchen responds to the needs of modern diners, without losing the essence of the Mexican culture. It is a different cuisine with traditional roots. It is a new look from and at the past.

**Q:** Any noteworthy F&B developments that planners should know about?

**A:** Everyone loves sweets, they are satisfying and are products of joy, chefs are concerned now with creating desserts without refined sugars. They are using natural and healthy ingredients such as fruit juices as a replacement. This is brilliant because the fructose extends vitamins and anti-oxidants into our desserts! Natural honey is even better than refined sugar, because of its lower glucose levels, this helps to keep glycemic levels from rising too sharply. However, agave honey, remember that this is tequila country, is our top choice of sweetener currently!

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