



THE RESORT AT PEDREGAL

PRESS RELEASE

FOR IMMEDIATE RELEASE

Media Contacts
J Public Relations
619-255-7069
rap@jpublicrelations.com

THE RESORT AT PEDREGAL APPOINTS NEW CHEF DE CUISINES AT TWO PREMIER DINING EXPERIENCES, DON MANUEL'S AND EL FARALLON

Devadip Zahar and Miriam Jimenez Tapia to oversee the resort's award-winning restaurants

CABO SAN LUCAS, Mexico (March 13, 2017) – [The Resort at Pedregal](#), Los Cabos' premier Five Diamond and Forbes Travel Guide Five-Star destination resort, is pleased to announce the appointment of two new Chef de Cuisines; Devadip Zahar at Don Manuel's and Miriam Jimenez Tapia at El Farallon. Known for her fresh, crisp culinary style, Chef Miriam will continue to drive El Farallon's coastal-inspired, yet elevated menu, while Chef Devadip will bring his culinary talent and knowledge to the table at the resort's standout restaurant, Don Manuel's.

"We're welcoming not one, but two highly regarded Chef de Cuisines to our dynamic culinary team," said Fernando Flores, general manager. "Chef Devadip's innovative nature and passion for service sets the stage for Don Manuel's, which is entrusted with elevating the Los Cabos dining experience. Meanwhile, Chef Miriam's fresh perspective and superior attention to detail is the ultimate pairing for El Farallon's ocean-to-table ethos. Together, these top toques embody The Resort at Pedregal's spirit of unprecedented luxury, sophistication and personalized service."

With more than nine years of industry talent and culinary expertise, Zahar will be at the helm of the kitchen at Don Manuel's. He trained at the Superior School of Gastronomy in Mexico City, while dually working at Restaurant Bakéa, and has since worked his way through EUHT St. Pol de Mar school in Barcelona, the MB restaurant at the Live Aqua Resort, Restaurante Oca and more, providing him with a diverse culinary style that melds global cuisine influences with local ingredients. His extensive and notable background has allowed him to share the kitchen and work with prominent chefs, including Chef Vincent Torres, Chef Michelle Bernstein, Michelin-star Chef Mario Gamba and more. Originally from Mexico City, Chef Devadip's dual passions include experimenting with global techniques and influences and providing exceptional and personalized service to guests.

Tapia started her culinary career at the Universidad Iberoamericana's culinary arts program in Mexico City, and has since rose through the ranks from a kitchen assistant to the opening teams of Rosewood Mayakoba and Nizuc Resort and Spa's Terra Nosta. A native of Mexico City, she developed her passion for traveling and discovering new cooking techniques, flavors and smells from her mother and grandfather at a young age. Her diversified culinary style and dedication to creating simple yet elegant cuisine reinforces El Farallon's commitment to showcasing the freshest and finest locally-sourced ingredients that Los Cabos has to offer.

For more information on The Resort at Pedregal, please visit www.theresortatpedregal.com.

###

About The Resort at Pedregal, Cabo San Lucas, Mexico

The majestic Resort at Pedregal lies on Cabo San Lucas' most coveted parcel of land – an extraordinary, 24-acre site at the southernmost tip of Mexico's Baja California Peninsula. The exclusive haven, accessible only by the private Dos Mares tunnel, is just minutes from bustling downtown Cabo San Lucas, yet seemingly worlds apart. The Resort at Pedregal offers unprecedented luxury, sophistication and personalized service from a team of Personal Concierges who are available around- the-clock to assist guests with their requests. The property boasts 113 rooms, suites and multi-bedroom residential style villas including the Dos Mares suites, two beachfront villas, Casa Bella Vista, and the presidential villa. The resort also features an award-winning signature spa, Luna y Mar, in addition to a distinctive dining program with culinary offerings including Don Manuel's, El Farallon, Crudo and Beach Club.