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## FOR IMMEDIATE RELEASE

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### ONE YEAR IN PARADISE, AND CHEF JAVIER PLASCENCIA'S NEWEST CONCEPT CELEBRATES WITH A FESTIVAL OF MUSIC, GUEST CHEFS, CRAFT BEER, WINE & COCKTAILS

The quick flight to Cabo San Lucas has made Todos Santos & Jazamango an accessible getaway not to be missed.

**Todos Santos, Baja California Sur, MX** – Mexico's restaurant scene is HOT. **Jazamango**, Chef Javier Plascencia's newest concept, is adding to the appeal and the attention. The newest addition to the chef's list of properties will be celebrating its 1 year anniversary this February 25<sup>th</sup>, 2018. If you aren't familiar with this gem, mark your calendars because this is a fiesta you will not want to miss!

Jazamango is set on a magical hillside on the edge of the small, renowned artist community of Todos Santos, just north of Cabo San Lucas on the Pacific Ocean side. The restaurant overlooks its 7,000 square foot garden, from which 70% of its organic fruits and vegetables featured on the menu and drink list are harvested. In addition to its own fruits and vegetables grown onsite, Jazamango features a menu imagined and creatively executed by Chef Plascencia using all local products from Baja Sur. Only a select few spices and grains are brought in from outside the southern state.

Jazamango opened its kitchen **February 26<sup>th</sup> of 2017** and within its first year received a Gourmet Award nomination for Best New Restaurant in 2017 as well as being incorporated in La Guia Mexico Gastronómico as the **top 120 restaurants in Mexico for 2018**. To celebrate its successful opening, Chef Plascencia and the Jazamango staff will be throwing a party to celebrate their year of challenges, growth and accomplishments.

**MUSIC:** This year's fiesta will feature live music from sought after Baja Sur acts such as The Toscos (Blues), Mexican Weirdos (Surfer Rock), DJ acts from Dr. Ruddz and Chachin Bling, as well as Tijuana's very own Lord Valle.

**CRAFT BEER:** Beer's will be on tap from local start-up brewery Chido Cabo, in a beer garden which will also feature one of Mexico's best artisanal breweries, Cervecería de Colima, in addition to selections from Tecate, Heineken and Bohemia.

**MEZCAL:** No Mexican Fiesta is complete without a mezcal bar, which will feature artisanal mezcales from the collective, Sanzaken, which presents premium mezcales from various indigenous communities in Guerrero.

**WINE:** Wines from Baja's attention-grabbing Valle de Guadalupe and other new world wines will be featured in addition to mixology from renowned bartender, Osvaldo Vasquez together with Patrón.

**CHEF LINEUP:** There is an impressive lineup of guest chefs joining in the fun. Chefs from across Mexico and the United States alike, have committed to attending and participating.

Chef Javier Plascencia will be featuring a six-course, special menu at Jazamango for dinner service on **Saturday, February 24th** together with Colorado guest chefs **Dave Query** from Jax Fish House & Oyster Bar, **Jamey Fader** from Lola Coastal Mexican Kitchen, and **Johnny Curiel** from Centro Mexican Kitchen. (For reservations, contact Jazamango directly.)

On **Sunday, February 25th**, food stations will present the creations of Baja's **Chef Paul Zamudio** from Panazia, **Chef Yvan Mucharraz** from Comal, **Chef Aaron Mizrahi** representing Creekstone Farms and Nathan's Hot Dogs, **Chef Edgar Palau** from Benno at the Hotel San Cristobal, **Chef Alberto Collarte** from Hotel Grand Solmar, **Chef Carlos Valdez** from Buffalo BBQ in La Paz along with all the guest chefs from Colorado.

Event design will be provided by Marianna Idirin bringing cool spaces for guests to enjoy the afternoon and evening. **Nicolas Solares** from 'the Meat Show' will also be filming LIVE from the event.

Sunday's event is **open to the public with no cost for admission** into the event. Guests will be billed upon consumption. For more information or reservations for Saturday's limited seating dinner, contact +52 1 612 688 1501 or [gail@jazamango.com](mailto:gail@jazamango.com)

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## **ABOUT JAZAMANGO**

*Jazamango is a delightful culinary experience created by celebrated Mexican chef, Javier Plascencia and inspired by his love for Baja. Located just north of Cabos San Lucas, the quick weekend escape destination for many U.S. south westerners, Jazamango is set in its own simple paradise with the resources of local, organic produce, fresh caught seafood and a setting that creates its own magical experience.*

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