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New Sensory Culinary Experience Combines Tequila, Fine Dining & Spa Scents at Velas Resorts



Puerto Vallarta, Mexico (February 14, 2011) - Velas Resorts, Natura Bissé and Tequila Tres Generaciones have teamed up to create a new [sensory culinary experience](#) which exquisitely combines haute cuisine, the aromas of natural essences, relaxing ambient music and the unmistakable flavors of tequila. Guided by the resort's sommelier and spa staff as well as highly regarded guest chefs, the four course tasting menu intertwines flavors, aromas, colors and shapes from the finest in Mexican and international products. The first sensory experiences of 2011 are being kicked off in February at [Casa Velas](#) (complimentary for hotel guests, \$50 for non-guest) and [Grand Velas Riviera Nayarit](#) (\$50 per person, which also includes a gourmet dinner at the resort's beachfront Selva del Mar restaurant).

“Although other hotels and spas may already offer some sort of sensory workshop, they focus principally on aromatherapy combined with massage or meditation, leaving out a wealth of possibilities to complement them,” said Pierre Bonin, General Director of Casa Velas. “By adding exquisite gourmet dishes created by renowned international chefs Mónica Patiño and Mikel Alonso, our resorts have obtained the perfect alchemy between aromas, libations and edibles.”

February's experience menu includes:

- **First Course:** Tequila plata (silver tequila) with smooth texture and taste combines with Neuro Aroma Detox (whose notes of lemon, orange, mandarin, lavender and rosemary are primary antioxidants and purifiers). Crab Salad with tangerine dressing, sage bread and lavender oil infusion enhances the scent as well as the tequila taste.
- **Second Course:** Tequila reposado (golden in color) with a bit stronger flavor and texture and a woody finish signals the beginning of the second phase of the experience. Neuro Aroma Relax is then provided with patchouli and sandalwood, helping to activate the body's circulation. Incorporating all of the elements, Grouper Brandada wrapped in Acedera leaf with pink pine kernel, white pepper and fresh anis is then served.
- **Third Course:** Beginning with a taste of tequila añejo (aged for 14 months, with a dark amber tone and strong woody flavor) and accompanied by Neuro Aroma Stimuli (a mixture of notes of clove, cardamom, myrrh, incense, sandalwood and black pepper that alleviate muscle tension), Crocodile encrusted with pistachio, parsley and dandelion honey delights the taste buds.
- **Fourth Course:** A dessert such as a pink mousse of strawberries, raspberries, blackberries and blueberries is served with a glass of Damiana, a beverage considered to be an aphrodisiac. With its lightly bitter flavor, it is a refreshing end to this journey.



The first Sensory Workshops of 2011 were held on February 12th and 13th at 5 pm at Casa Velas, followed by Grand Velas Riviera Nayarit on February 14th and 15th at 6:30 pm. A menu will be performed by Special Guest Chef Rafael Bautista from Les Moustaches restaurant, who holds the prestigious recognition: Star Diamond Award placing him as one of the top chefs in Mexico. Les Moustaches has been awarded with the same recognition by the American Academy of Hospitality, and is featured on the Top 10 list of restaurants in Mexico.

The Sensory Workshops are currently being held amidst the cobble pathways and verdant surroundings of Casa Velas' botanical garden and the oceanfront Jacuzzi terrace with vistas of the sunset at Grand Velas Riviera Nayarit.

For more information and reservations on the remaining Sensory Workshops throughout the rest of 2011, please call Velas Resorts at 1-888-210-9591 or visit <http://www.velasresorts.com>.

About Velas Resorts:

Mexico's all-inclusive Velas Resorts in Riviera Maya, Puerto Vallarta and Riviera Nayarit have earned 26 AAA Diamonds, including two prestigious Five Diamond Awards. In addition, they've received numerous other esteemed international awards for their services and facilities, among them Virtuoso's "Best Spa of the World", Condé Nast Johansens' "Most Excellent Resort", Tripadvisor's "Best Luxury Hotels" and the American Academy of Hospitality Sciences' 5 Star Diamond Award. Casa Velas, a boutique adults-only hotel and ocean club located on the Marina Vallarta Golf Course, and Velas Vallarta, a family-friendly suite resort & convention center located on the Banderas Bay, are located in Puerto Vallarta. AAA Five Diamonds are Grand Velas Riviera Nayarit and Grand Velas Riviera Maya, the latest and most sophisticated iteration of the ultra-luxury, all-inclusive resort experience with jungle and beach settings. Velas Resorts offer spacious luxury accommodations, world-class spas, a la carte gourmet cuisine at a selection of specialty restaurants, and an unparalleled hospitality experience.



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