

First day

Breakfast

Seasonal fruit, Greek yogurt, coffee, bread, natural orange juice, huevos rancheros with refried beans.

Lunch/Snack

Catarina scallop ceviche, taco fish and shrimp tacos, cabbage salad, sauces, and guacamole.

Dinner

Rib eye steak in red wine sauce, mashed potatoes, and buttered side dishes.



Second day

Breakfast

Seasonal fruit, Greek yogurt, coffee, bread, natural red fruit juice, Baja Sur style refried beans, scrambled eggs.

Lunch/Snack

Cochito white fish ceviche, crab and shrimp tostadas.

Dinner

Japanese night with assorted sushi and nigiris.









Third day

Breakfast

Seasonal fruit, Greek yogurt, coffee, bread, natural green juice, refried beans, and omelet to taste.

Lunch/Snach

Baja Sur style governor tacos, guacamole, sauces, and fresh-style serrano tuna sashimi.

Dinner

Grilled fish with garlic mojo, side dishes, and Mexican-style rice.



Desserts suggested by the chef

Assorted flavored sorbets, Neapolitan flan, Cheesecake, Fruit tart, Chocolate brownies, etc.

Snacks

Fries, Various Organic Snacks.





