



Culinary Weekend

AT RANCHO SANTANA

AUGUST 8—10, 2014

Chef Heather Terhune Hosts A Culinary Weekend at Rancho Santana, Nicaragua

Executive Chef of Chicago's award-winning Sable Kitchen & Bar and former "Top Chef" competitor Chef Heather Terhune will be joining Rancho Santana in the coveted Southwest Pacific destination's Culinary Weekend series – one of many initiatives that has earned the restaurant a space on the "must do" lists for tourists and locals alike.

Over the course of the weekend, Chef Terhune will host three private culinary events where she will share her forward-thinking but thoughtful and ingredient-driven cuisine with guests in a variety of settings – one night beach blanket and camp fire, the next cocktails and a candlelit table on the terrace.

FRIDAY, AUGUST 8

Guided Morning Garden Tour with Chef Heather Terhune at Rancho Santana Organic Farm

Join Chef Heather and La Finca y el Mar's Farmer Chris as they select the weekend's produce from Rancho Santana's very own Organic Garden. Learn about the steps we are taking to provide fresh and unique varieties of fruit and vegetables.

A Fireside Feast with Chef Heather Terhune at Playa Rosada

The only way to improve on the spectacular sunsets at Playa Rosada is with a killer feast! We'll be fixing up tons of food and drink to be enjoyed at a beach-side bonfire. \$25 USD per person*

SATURDAY, AUGUST 9

Sable Meets Santana, An Elegant Supper with Chef Heather Terhune at La Finca y El Mar

The latest in Rancho Santana's popular guest chef tasting menus, Chef Heather Terhune and the La Finca y el Mar team will be showcasing the best of Nicaraguan ingredients with her unique twist. A full wine pairing completes the culinary experience. \$60 USD per person (\$50 USD per person for RS guests), and optional \$20 USD wine tasting*

SUNDAY, AUGUST 10

"Morning After" Brunch & Bubbly with Chef Heather Terhune at La Finca y El Mar

Not full yet? Finish off the weekend with a mix of sweet and savory brunch items. We'll be offering a wide selection of tropical-flavored mimosas, as well as the best Nicaraguan coffees available. \$15 USD per person*

*Guests can also purchase an all-access ticket and enjoy the entire weekend of events for \$95 USD per person