

WEEKEND PROGRAM

JANUARY 5 – 8 | 2023



All Day
6 PM
Sunset

THURSDAY 5

Mercado Yo ♥ México at *La Plaza*
Rosewood Family Cocktail at *La Plaza*
Mexican Spirits & Wine at *La Isla Secreta*

All Day
9 AM
3 PM
6 PM
7 PM

FRIDAY 6

Mercado Yo ♥ México at *La Plaza*
Visit and tour of community school K'iin Beh
A-Pinceladas Alebrije Workshop
Cocktails from guest mixologist Erick Gaytan at *Zapote Bar*
Anniversary celebration (invitation-only*)
with guests culinary Candelaria Carreño and Elvia León with
mezcal pairings presented by Graciela Ángeles of Real Minerero
at *La Ceiba Garden & Kitchen*
Sunset Mexican Spirits & Wine at *La Isla Secreta*

Sunset

All Day
8 AM
10 AM
6 PM

SATURDAY 7

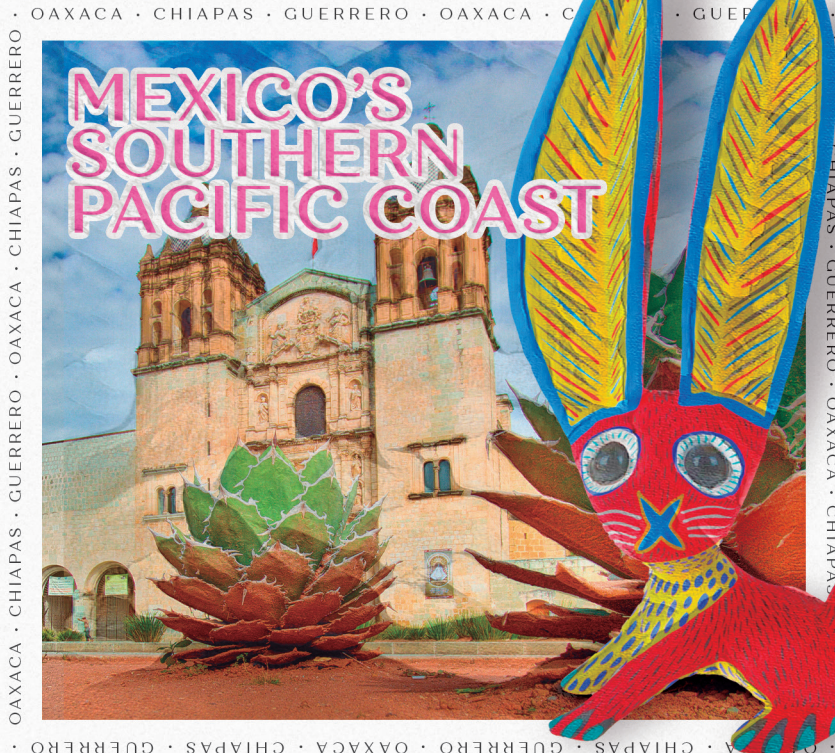
Mercado Yo ♥ México at *La Plaza*
Copal & Cacao Gratitude Ceremony
Somos Barro Ceramics Workshop with Colectivo 1050°
Yo ♥ México Celebration with guests Candelaria Carreño,
Graciela Ángeles, Elvia León, and Erick Gaytan at *Aquí Me Quedo*

All Day
Sunset

SUNDAY 8

Mercado Yo ♥ México at *La Plaza*
Sunset Mexican Spirits & Wine at *La Isla Secreta*

SPONSORED BY:





SPECIAL GUESTS

MEXICO'S SOUTHERN PACIFIC COAST

A celebration of color and culture that nods to Oaxaca, home of mezcal and a cradle of Mexican heritage, as well as Chiapas and Guerrero, known for their craftsmanship, regional cuisines, and pristine Pacific waters.

Graciela Ángeles



Candelaria Carreño



Graciela Ángeles is a fifth generation mezcal producer behind Real Minero and Project LAM, a non-profit organization dedicated to protecting the traditional and ecologically-sound methods of producing mezcal. Joined by her beloved mother and chef, Candelaria Carreño, the pioneering women are leading a new generation of mezcalilleras, or mezcal women.

Elvia León is the chef/owner of award-winning restaurant Alfonsina in Oaxaca, which she opened in her family home alongside her son Chef Jorge León, who earned his own recognition at acclaimed restaurant Pujol in Mexico City. Alfonsina is a celebration of family, ancestral roots, and the joy of regional cuisine.

Elvia León



Mixologist Erick Gaytan

Erick Gaytan is the director of bars at Casa Oaxaca, one of the most well-known hotels in the city. Passionate about his hometown and craft cocktails, Erick focuses on incorporating distinct ingredients and flavors that represent Oaxaca in each of his drinks, telling a deeper story of the place with each sip.

A-Pinceladas

These Oaxaca-based, father-son alebrije-makers at A-Pinceladas are the talented craftspeople behind Rosewood Mayakoba's signature alebrije turndown amenity. This interactive workshop explores the art of alebrije woodwork and guides guests on how these figurines come to life.

Colectivo 1050°

Colectivo 1050° is an art studio and cooperative dedicated to preserving the traditional and ancestral ceramic skills particular to artisan communities in Oaxaca. This hands-on workshop explores Oaxaca's famed black clay pottery, exemplified by its sophisticated design and natural sustainability.

Mercado Yo ♥ México – Keten & Colectivo 1050°

This weekend's Mercado focuses on another famed alebrije artisan from Oaxaca, Keten, which specializes in melding traditional Mexican motifs and handmade embroidery into each distinctive piece. Guests can also browse homewares and ceramics curated by Colectivo 1050°.

