



聖安東尼奧 San Antonio 美國 USA

加入網絡
Year of designation
2017

城市介紹 City Information

San Antonio is a crossroads of geography, geology, fauna, civilizations, and cultures. Drawn to San Antonio's river, for 13,000



SAN ANTONIO
CITY OF GASTRONOMY

years. In the 1700s, Spanish colonists introduced new traditions and tastes. Other new flavors, spices and ingredients from Europe, Asia and Africa came with the European settlers in the 1800s, along with new culinary techniques to create a complex fusion and flavor characteristics that make San Antonio's cuisine distinct. It is also home to the Culinary Institute of America campus which focuses on Latin American Cuisine. In 2017, San Antonio was designated a UNESCO Creative City of Gastronomy which works toward persevering its rich culinary heritage and be recognized as a distinctive cultural destination.



廚師簡介 Chef Information

- **Juan Carlos Bazan**

Originally from Zacatecas, Mexico, Chef Juan Carlos Bazán has worked at some of the best restaurants in Mexico City and Alicante, Spain. His career has taken him to Pujol in Mexico City—one of the world’s 50 best restaurants, and the Michelin-starred Monastrell restaurant in Alicante. In 2016, he became the Executive Chef for Gusto Group in San Antonio where he oversees Toro Kitchen + Bar, Cuishe Cocina Mexicana and other brands that offer a unique and immersive experience.

- **John Anthony Tamez**



菜品名稱 Dish Name

- Quesa Birria with Blue Corn Tortilla
- Carnitas Taco with Texas Pecan Pipian



Quesa Birria with Blue Corn Tortilla



Carnitas Taco with Texas Pecan Pipian

