



Q & A WITH CHEF DAVID VIDALES

Q: Tell me a bit about your background and your food philosophy?

A: My passion for cooking started when I was a young boy in my hometown, Eldorado, located in the Mexican state of Sinaloa. I used to love to watch my grandfather cook. He was not a professional cook, but enjoyed very much preparing incredible creations every day for friends and family, and for this reason I decided to study culinary arts after high school. After studying three years in Guadalajara, I specialized myself in Middle Eastern cuisine in Mexico City and after that, moved to Los Cabos where I was sous chef in the Ruth's Chris Steakhouse for three years. A very unique opportunity presented itself and I was offered the chance to lead the Quivira Steakhouse and the golf's food and beverage operation as Executive Chef, which I proudly hold to this day. My food philosophy is very simple. No matter how simple or complex a dish may be, I strive to make that dish the best dish my guest will ever taste.

Q: What makes the all-inclusive food and drinks program offered at Quivira so unique?

A: At Quivira, we strive to offer a world-class on-course experience. The combination of our golf course's spectacular and one-of-a-kind views, along with the food and beverages served all along the way, make for unforgettable memories for our players.

Q: What sort of food and drinks do you offer at Oasis and the other "stops?"

A: We have a total of four comfort stations and all of them serve food and drinks. Three of these stations (Practice, Cliff and Oasis) have a bartender and hot food options. The final comfort station (Tee) has available cold beverages and dry snacks. The food served in the stations is designed to be eaten quickly, with the objective to not slow down the pace of play. The variety of snacks a player will find range from traditional to modern Mexican options such as small crunchy tacos, sliders, burritos, quesadillas, and many more.

Q: What are some of the most popular drinks and snacks?

A: Everything served at the Oasis station is very sought after by our players, because this is the only station where a cook prepares food on the spot directly from the grill, including items such as mini hamburgers. But I would have to say that the most popular option is the "Crunchy David," which is prepared with three flour tortillas, *Arrachera* (flank steak), Monterey Jack and cheddar cheeses, lettuce, tomato, red onion, olive oil, Cajun seasoning, and salt and pepper. The key to this delicious creation is properly seasoning the steak and heating the flour tortillas until the cheeses are melted and the tortillas are crunchy. We serve the "Crunchy David" with lemon or lime wedges and a spicy salsa for extra flavor.

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Q: What's special about working at Quivira?

A: Very simple, it's one of the most spectacular golf courses in the world, providing the highest standards of service and quality to our clients.

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