

**World-Renowned Guest Chefs to Lead Cooking Classes and Present Special French Menus
in Riviera Nayarit, Mexico, June 15 – 25, 2010**

Grand Velas Resort to Host Paris' Le Cordon Bleu Gastronomic Festival



Puerto Vallarta, Mexico (April 28, 2010) – [Grand Velas Resort Riviera Nayarit](#) will host top-rated Chefs from Paris' Le Cordon Bleu to serve special menus at no additional cost as part of the resort-goers' all-inclusive rate, as well as cooking classes for guests and locals alike. Grand Velas Executive Chef Regis Lacombe will kick off the [Le Cordon Bleu](#) Gastronomic Festival June 15–25 and will welcome Parisian Chef and Le Cordon Bleu's Vice-President of Culinary Education Patrick Martin as well as Pastry Chef Cédric Careme. The celebrated Chefs will guest star at the resort's French gourmet restaurant [Piaf](#) where they will serve delicacies such as sautéed foie gras with poached pear, artichoke tartar and sweet pepper confit, red wine-braised stuffed duck with tarragon cream, and much more.

The Gastronomic Festival will also feature three-hour long cooking classes, to be led by the guest Chefs along with Executive Chef Lacombe on Thursday June 17 and Friday June 18. Students of the cooking classes will receive an apron, chef's hat, a recipe from the class and a diploma, as well as a chance to experience the best part: a tasting of all the food with wine pairings at the end of the class. The classes are offered to resort guests and locals for \$60 USD.

The all-inclusive Grand Velas Resort Riviera Nayarit offers rates starting at \$300 per person per night over the June 15–25 period. The rate includes twenty-four hour in-suite food and beverage service; gourmet dining; unlimited premium international and national beverage brands throughout the hotel; work-out programs; a state of the art fitness facility; and all taxes and gratuities. For more information or to check availability, please visit www.grandvelas.com or call the resort toll-free at 1-877-261-8436.

Become a Facebook fan! : [Grand Velas Riviera Nayarit](#)

About Executive Chef Regis Lacombe

Famous French Chef Regis Lacombe is the Executive Chef of Grand Velas Resort Riviera Nayarit, spearheading operations for the resort's five restaurants, two bars and banquet facilities. Chef Lacombe has an illustrious background of 30 years of experience in haute international cuisine, including a position as General Director of the French Mexican Gastronomy. Presently he holds the position as Honorary President of Mexico's Vatel Club, an association of chefs and other leaders in the restaurant world and Honorary President of the distinguished Culinary Academy of France for Mexico, Central America and the Caribbean. Additionally, he is a Maitre Cuisinier of France and has been named one of the finest chefs worldwide by the academy of hospitality sciences.

About Grand Velas Riviera Nayarit

In Nuevo Vallarta, Riviera Nayarit, Mexico, Grand Velas All Suites & Spa Resort is a member of The Leading Hotels of the World and a recipient of the AAA Five-Diamond Award. Located just 15 minutes north of Puerto Vallarta on Banderas Bay, Grand Velas features 267 ocean-view suites. Grand Velas Spa is the crown jewel of the resort and a member of Leading Spas of the World. Five restaurants, three of which are gourmet, feature stylish decor and a la carte choices for French, Italian or Mexican cuisine. The family-friendly resort also offers tiered three-temperature infinity, tennis court, 25,321 total sq feet of meeting space, special entertainment for adults and kids and the new Kids Club.

#