

GENIUX

MAGAZINE



ROSE MCGOWAN
THE FASHION+ART ISSUE!
MAKEUP TIPS+TRENDS!
NAPA VALLEY GETAWAY!

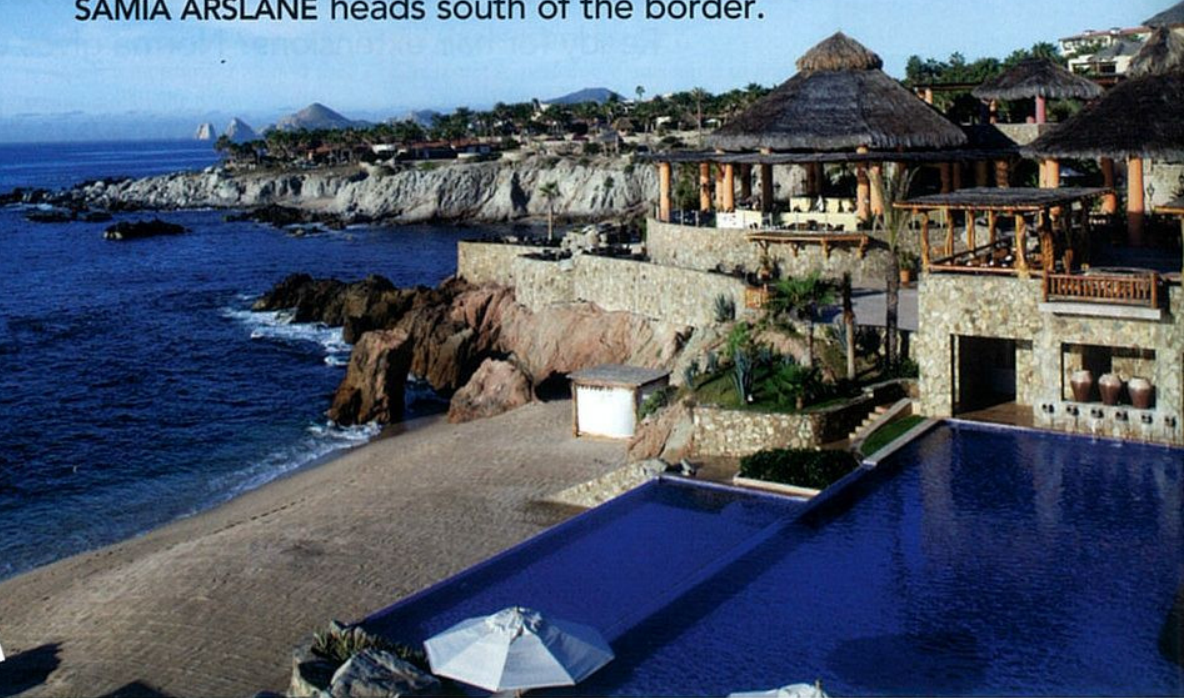
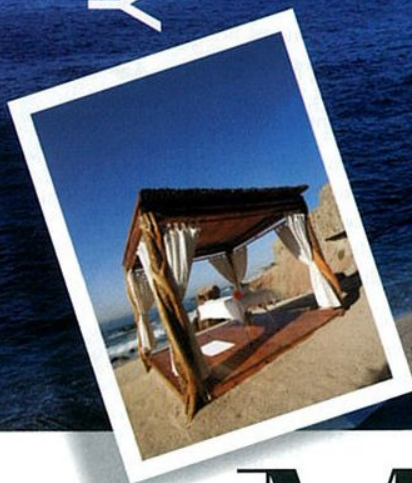
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\$4.95 HOLIDAY FASHION 2011

GENLUXSHOP

GETAWAY

¡VIVA MÉXICO!

SAMIA ARSLANE heads south of the border.



My mother visits me twice a year from Europe—in the spring and in the fall. This time she wanted to get away from LA for a few days, but didn't want to go too far. Only a couple hours' flight, Cabo San Lucas seemed like the perfect place to escape to.

This was my first time in Cabo, and it was also the first time my mother and I took a vacation alone, just the two of us. We stayed at the Auberge Esperanza Resort, part of the prestigious Relais & Châteaux collection. I was expecting a beautiful resort, and nothing more. Well, this little trip was an enchantment. Esperanza is by far one of the most relaxing places I've ever been to. Spread across seventeen lushly landscaped acres overlooking two secluded coves on the Sea of Cortez, the resort offers earthy elegance with its collection of warm-hued casitas, winding stone pathways, waterfront pools, accommodations and restaurants, all with spectacular 180-degree vistas of sky and sea. I had the most exquisite time ever. We had a two-bedroom suite, so spacious and bright, with a humongous balcony with a Jacuzzi, lounge chairs, and a dining table that could accommodate eight people. And it seemed like we had our own private beach. The hotel is so well designed that you really feel like the place is yours. Even when the hotel is full, you never run into people.

Every morning, we had breakfast on the terrace, overlooking the ocean, our eyes fixed on the horizon in search of whales and dolphins which, sadly, we never saw.

I've been contemplating taking culinary classes for a few weeks now. Had I had this sudden passion for cooking while I was there, I would have joined Chef Gonzalo Cerda for a few refined grilling classes, using fresh herbs and freshly caught fish to prepare traditional Mexican meals.

The food was exceptional—the most refreshing and tasteful dishes I'd had in a long time. My mother's guilty pleasure was eating ceviche every day for lunch along with guacamole and chips, delicious salads and juices made from fresh fruits. If your palate fancies some dish not listed on the menu, the amazing Chef Cerda will make it for you. It's as simple as that! My mother was craving (for a long time) a chili con carne. If I didn't know her, I would have sworn she was pregnant. It was hot and humid, about 100 outside, but that didn't stop her from asking for it. When they brought it out and she had her first bite, she gave a sigh of bliss.

Every week, the resort organizes an authentic Mexican fiesta on the oceanfront patio, highlighting foods from various regions of Mexico, with live music and a dazzling fireworks display. An outdoor marketplace is also available, featuring souvenirs, jewelry and other crafts by local vendors. Of course, we bought a few things.

My mother is already organizing our next trip there, but this time we're bringing the whole family. And maybe we can all take cooking classes, if that's still something I'm interested in a few months from now. Stay tuned.