

**MARIANI'S*****Virtual Gourmet***

April 5, 2009

NEWSLETTER

**"The Last Supper"**

**ARCHIVE:** Readers may now access an Archive of all past newsletters--each annotated--dating back to July, 2003, by simply clicking on [www.johnmariani.com/archive](http://www.johnmariani.com/archive)

**SUBSCRIBE AND UN-SUBSCRIBE:** You may subscribe anyone you wish to this newsletter--free of charge--by clicking [here](#).

**In This Issue****Up the Left Coast of Mexico** by John Mariani**NEW YORK CORNER: Il Poeta** by John Mariani**NOTES FROM THE WINE CELLAR: Like Father, Like Daughter, Gaia Gaja Wants Wines with Personality**  
by John Mariani**QUICK BYTES**  
~~~~~**Up the Left Coast of Mexico**

by John Mariani

Photos by Galina Stepanoff-Dargery



For the grandest of luxe experiences, however, nothing comes quite close, as yet, to [The Four Seasons at Punta Mita](#), with its spectacular golf course (with an optional third hole located on an islet across the water from the tee on the mainland), spacious rooms and public areas, and excellent restaurants for every taste, including the large numbers of families who come here. When I first visited upon its opening in 1999, the property was up an unfinished, very bumpy road and the resort was intended as much for rich Mexicans and South Americans as for the U.S.

clientele, but it has been enormously successful and every bit the catalyst for much of what is now being built in the area. The casitas and suites are done in Mexican-style tiled rooves, with marble floors and balconies overlook the beach at Banderas Bay.

The most formal restaurant here--which doesn't mean dressy or pretentious--is **Aramara** (*right*), which offers a 5- and 6-course dinner of modern Mexican cuisine and plenty of fine Mexican wines too. **Ketsi** is a more casual spot for casual food, but the newest restaurant here, and very beautiful it is, is **Bahia**, an alfresco dining area that specializes in a wide array of grilled seafood and meats cooked on the mesquite grill; it also offers a "catch of the day" programme, where guests can work with the chef to choose from a variety of fresh seafood right off a local fishing boat, with the chef cooking those selections at both lunch and dinner. Every Saturday Bahía hosts cooking classes with Chef Juan Gaffuri.

photo: Four Seasons

