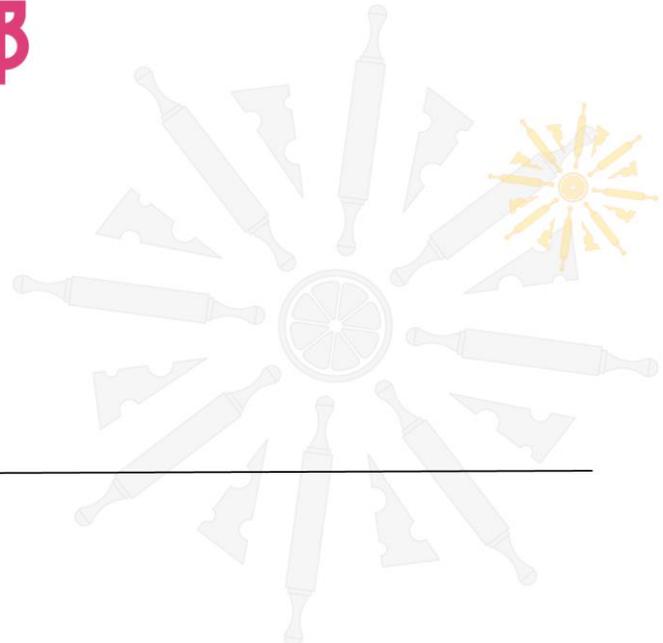


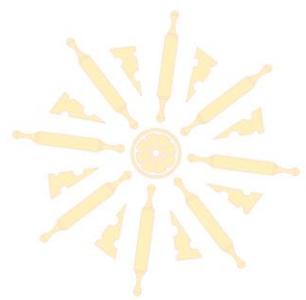
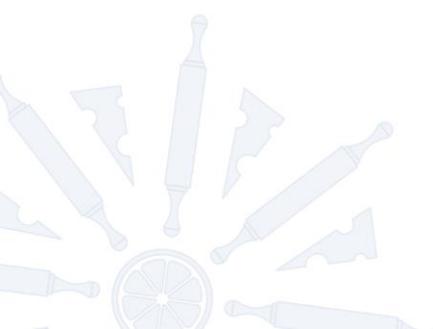


2016 澳門國際美食之都 26 澳門嘉年華

INTERNATIONAL CITIES OF
GASTRONOMY FEST
MACAO



San Antonio, USA
Year of Designation: 2017



城市介紹 | INTRODUCTION OF THE CITY

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



主廚介紹 | CHEF INTRODUCTION

Chef Jason Dady

Jason Dady is an American chef, restaurateur, and entrepreneur. He is known for his appearances on television cooking shows, including "BBQ Brawl," "Iron Chef Gauntlet," and "Beat Bobby Flay" on Food Network. He's also the founder of [Chef Jason Dady Restaurants](#) where he has planned and open 20 restaurants in the last 25 years. He continues to mentor other chefs and supports youth culinary programs that help shape the future of San Antonio's food scene.



Chef Lizzeth Martinez

Born and raised on both sides of the border in South Texas, Chef Lizzeth Martinez journey as a chef started at her grandparent's ranch in Tamaulipas, Mexico. Her connections with lived experiences and cultural traditions have shaped her culinary identity rooted in heritage and cooking with local ingredients. She is the chef and owner of Naco Mexican Eatery and has won many local awards and has been featured on Netflix's Taco Chronicles and Food Network's Carnival Eats.



菜式介紹 | **DISH INTRODUCTION**

Lobster Aquas Chile with Gaujillo, Carrot, Cucumber, Avocado and Pickled Red Onion

The lobster agua chile is a unique take on the amazing ceviches offered in our area. The pairing of lobster with chiles and carrot juice adds an amazing depth of flavor. This dish is refreshing, packed with acidity and the natural buttery texture of lobster to make a delicious appetizer. This is served with toasted blue corn chips.

菜式介紹 | **DISH INTRODUCTION**

Pan Seared Red Snapper with Corn Soubise, Salsa Macha and Salsa Verde Fresca

This dish is a reflection of the amazing seafood of the Gulf Coast. The corn and chiles are pillars of the foods that reflect Mexico and San Antonio. This dish is light, refreshing, healthy and packed with delicious flavors. It has a spicy flavor, but the salsa verde fresca adds a nice refreshing finish.

