Punta Mita offers two Jack Nicklaus Signature golf courses -Bahia and Pacifico. BAHIA plays tougher with undulating fairways and greens. PACIFICO, with eight holes directly facing or playing alongside the Pacific Ocean,

> features an iconic par-3 nicknamed "Tail of the Whale" with the largest natural island green in the world.



A tale from TAIL OF THE

Golf Kitchen 2018 at Punta Mita serves up great fun.

PUNTA MITA, MEXICO (45 minutes north of Puerto Vallarta): Punta Mita Resort is an eye-catching project. The development, situated on a spear-shaped peninsula, includes 9.5 miles of Pacific coastline, multiple sandy beaches, three resident beach clubs, two Jack Nicklaus Signature golf courses, Four Seasons and St. Regis resorts, and multiple residential neighborhoods.

Building on the success of its annual Golf Gourmet extravaganza, Punta Mita launched Golf Kitchen, a three-day celebration inviting 14 respected chefs from around the world to showcase their culinary expertise.

"We prepared a schedule of events around a two-day golf tournament allowing residents and guests the opportunity to sample incredible recipes, fine wines, and craft cocktails prepared by chefs from prestigious private golf clubs in North and South America," said Carl Emberson, director of operations at Punta Mita.

TAKING A VACATION FROM CALORIES

The roster of American chefs in attendance was deep and impressive with Winged Foot Golf Club and Sebonack



Golf Club (both New York), Cassique at Kiawah Island Club (South Carolina), and Sankaty Head Golf Club (Massachusetts, preparing their delicacies.

"For the opening night dinner, I prepared fresh pan roasted snapper and seared scallop," reported Chrissie Bennett, chef at Winged Foot Golf Club. "Visiting Punta Mita has been a pure adrenaline rush."

"Golf Kitchen at Punta Mita represents the two things in life I have a passion for—good food and golf," smiled Joseph Klages, executive sous chef at Sebonack Golf Club. ■

For more information, please visit PuntaMita.com.

