



HOTTEST NEW RESTAURANT GETS COOLER

Achiote River Café

One of San Antonio's hottest new restaurants just got cooler. Fasten your seat belt and prepare your taste buds for take off with Grand Hyatt San Antonio's newest culinary treat, the Flight Menu. The Achiote River Café's talented Chef Jesse McDannell has put together four flight menus designed to offer customers the opportunity to sample a selection of some of the best foods, wines and spirits from the Pan Latino regions of the world.

The four new Flight Menus are filled with foods and libations chosen for their compatibility, flavors and uniqueness. Guaranteed to titillate the palate, the featured selections provide customers with a hint of what makes the Pan Latino regions great.

"Wine and cheese are two undeniables in the culinary world," says Chef McDannell. "We have an opportunity to implement the bold flavor of Latin America with the artisanal concepts of local farmers and the end result is something you will find truly amazing."

One of the highlights of the new menu is the Cheese and Wine Pairing Flights. The three different flights feature goat, sheep and cow's milk cheeses that can be sampled alone or paired with one of the six recommended wine flights. To further enhance the experience, each cheese flight is served with Marcona almonds, Quince paste, guava preserves and a French baguette. The flight is interactive, with guests receiving a tasting sheet detailing character descriptions of the wines and cheeses,



as well as a pen for jotting down notes on favorite selections. The wines are available by the bottle or glass and the cheeses can be purchased “to-go” for those who want to take the indulgent experience home.

While the wine and cheese flight is an extraordinary tasting experience, the other three flights are equally impressive. They include:

- Tequila Flight: Two flights, each consisting of three tequilas from different vintages as well as top of the line brands.
- Rum Flight: Two flights, each consisting of three different rums with smooth, rich flavors.
- Dessert Flight: For those with a sweet tooth, this flight delivers with a trio of Achote River Café’s signature desserts including the sweet and spicy taste of the Ancho Chili Flourless Chocolate Cake.

Flight menus range in price from \$9 to \$30 and are available from 5 until 10 p.m. nightly in the Achote River Café.

New Nightly Paella Menu

But don’t stop at the flights, Chef McDannell has also created a new nightly Paella menu that puts a fresh spin on a Spanish Classic.

Once considered a “poor man’s” food, Paella originally consisted of whatever the Spanish villagers could kill or catch. Rabbit, snail and seafood were commonly thrown together with rice in the “La Paella,” a flat shallow pan from which the dish takes its name, and cooked over an open fire. Chef McDannell has taken this basic concept of Paella and added his own unique flair.

In addition to the classic Valencia Paella with sausage, clams, shrimp, chicken and mussels served with saffron flavored rice, McDannell will be serving interesting Paella variations. Wild Game Paella featuring the rich tastes of duck and rabbit, Thai Curry Paella with Coconut Jasmine rice and Shrimp and Chicken Paella with Vermicelli are just a few of the culinary delights that can be found in McDannell’s Paella pan. But McDannell doesn’t stop there. A fan of Charcuterie, or the art of forced meats, this talented chef has been creating his own sausages for the Paella including a recent succulent Duck and Bing Cherry combination, with plans for Chorizo in the near future.

“It’s a lost art,” he said.

Achote River Café features different Paella nightly. It is served for one (\$20) or for two (\$35).

Achote Restaurant has quickly become a San Antonio hot spot for locals and travelers alike. The restaurant holds 350 seats, featuring a streamlined décor, a breathtaking view of the River Walk, and an exciting new “Pan Latino” menu, showcasing the rich culinary heritage of Mexico, South and Central America and the Caribbean, as well as some of the foods of San Antonio’s blended culture. For reservations visit www.achoterivercafe.com.