

Enchanted Summer Nights and Weekends at Four Seasons Resort Rancho Encantado Santa Fe

New Chef's Garden Table experience, cocktail and culinary offerings delight guests and locals

July 11, 2017, Santa Fe, U.S.A.



Kicking off a season of gatherings for friends and families, [Four Seasons Resort Rancho Encantado Santa Fe](#) invites guests and locals to enjoy new culinary programming available through the summer months, including guest-favourite Chef's Garden Table. Taking advantage of the Resort's scenic dining outlets and outdoor spaces, **Enchanted Summer Nights and Weekends** allow guests to sip on refreshing cocktails, indulge in savoury cuisine and enjoy moving music to celebrate the long days of summer while escaping the heat.

Executive Chef Kai Autenrieth debuts the **Chef's Garden Table** for the season offering a dynamic dining experience for guests amid the Resort's lush outdoor garden. Chef Kai guides guests through a hands-on exploration of herbs, local produce and how to prepare them. The intimate dinner takes place under

the Santa Fe stars as guests taste the flavours of the season presented in a six-course menu. Sample offerings include a prickly pear sorbet mimosa float infused with rosemary and mint, to grilled mahi mahi with lemongrass-scented jasmine rice, mango jicama slaw and avocado lime nage.

Enchanted Summer Nights and Weekend Happenings

Chef's Garden Table - Mondays-Thursdays (weather permitting)

Chef Kai's seasonal Garden Table debuts for intimate dining experience for groups of four to twelve at the Resort's outdoor garden. Chef Kai will guide guest through a six-course menu that will change throughout the season depending on the day's bounty along with wine or cocktail pairings.

A **Chef's Kitchen Table** experience is also available for groups of two to eight who want to be in the centre of the action at [Terra Restaurant](#).

- Price: Starting at USD 140 exclusive of alcoholic beverages and regular beverages; USD 200 with wine pairing. Chef's Kitchen Table experience starts at USD 160 exclusive of alcoholic beverages and regular beverages; USD 200 with wine pairing. Must be booked 48 hours in advance.

Tequila Flights and Tacos at Terra Bar - Thursday nights (5:30–8:30 pm)

Take taco night to new heights with pairings of top shelf tequilas and a trio of tacos. Choose from three servings of premium tequilas and a serving of three tacos, including tempura shrimp, Atlantic salmon or chicken tinga tacos.

- Price: USD 20.17

Prime Rib and Live Music at Terra Restaurant and Bar - Friday nights (5:30–9:30 pm)

Enjoy Chef Kai's signature dish is served alongside smooth tunes as the sun sets. Chef Kai brings a distinct global perspective and command of international flavour profiles to Santa Fe at Terra. His Caribbean-style prime rib is served with chorizo and manchego mashed potatoes, green beans with pinon nuts, jerk-spiced hollandaise sauce and freshly baked popover.

Sunset and Cocktails – Mixologist Selected Cocktails and Live DJ at Pool - Saturday nights (6:00 pm to sunset)

Innovative craft cocktails are prepared poolside while guest DJs will play the latest summer tunes. Guests are invited to take a dip in the [heated pool](#) that offers the best views of the Sangre de Cristo Mountains.

- Price: USD 6 per cocktail. The USD 6.00 per cocktail does not include swimming pool access for off-site guests. Pool Day Passes are available for purchase at The Spa.

Betty's BBQ at Terra Courtyard - Sunday afternoons (12:00 noon to 3:00 pm)

Mix up brunch plans with a Sunday BBQ. The Resort's chefs will be manning the grill serving up favourites from jerk chicken legs to pork ribs and New Mexican-style beer brats slow cooked in green chile and garlic, finished on the open fire. Classic salads and tasty sides such as corn-on-the-cobb with chile lime butter complete the buffet-style BBQ at the Resort's Terra Courtyard.

- Price: USD 39 per adult, USD 20 per child ages 6-12

Chef Kai Autenrieth oversees the Resort's culinary offerings, including Terra restaurant, one of Santa Fe's premier dining destinations serving contemporary American cuisine while incorporating New Mexican influences, along with the in-room dining menu for the 65-casita resort. For bookings or reservations contact 855 900 3789.



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PRESS CONTACTS



Stephanie Senter

Murphy O'Brien PR

11444 Olympic Boulevard, Suite 600

Los Angeles

U.S.A.

fsranchoencantado@murphyobrien.com

(310) 586-7193

