

Alta California's Best Chefs Are Bringing Their Unique Styles Back to Baja

Chefs Ray Garcia, Eduardo Ruiz, Carlos Salgado, and Wes Avila to participate in the Baja Culinary Fest this Saturday

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The [Baja Culinary Fest](#) kicked off its fifth edition last night with a dinner by chefs Benito Molina (Manzanilla), Adrián Herrera (Fonda San Francisco), and host chef Manuel Rubio (iPA'A Cocina Mexicana). They cooked dishes that pointed towards this year's theme: the flavors of country and the sea. The entire weekend will be filled with conferences and workshops celebrating the bounty of Baja products, independent spirits, and the world class chefs that have redefined modern Mexican cuisine.

Top chefs from Mexico like Daniel Ovadia (Nudo Negro) and Edgar Nuñez (Sud 777) join Baja's best—Diego Hernandez (Corazon de Tierra) and Miguel Angel Guerrero (La Querencia)—and even a few notable chefs from Los Angeles to dish up a new brand of Latin cuisine.

Alta California chefs Ray Garcia ([Broken Spanish](#), Broken Spanish Taqueria), Carlos Salgado ([Taco Maria](#)), Wes Avila ([Guerrilla Tacos](#)), and Eduardo Ruiz ([Corazon y Miel](#)) will participate in the Baja Culinary fest culminating in a dinner on Saturday night that brings together a pair of new culinary traditions. Just as contemporary Baja California cuisine has emerged over the last 15 years, Alta California cuisine has drawn from California cuisine, the amazing local products, multiculturalism, and a Mexican-American heritage to form an original style. And now, that original style is being reintroduced south of the border.

On Saturday night, October 10th, Garcia, Salgado and Ruiz will join Plascencia and pastry-chef Rachel King of San Diego's Nine-Ten at [Caesar's Restaurant](#) in Tijuana, arguably where Baja California and Alta California first collaborated during prohibition.



TUNA TOSTADA BY JAVIER PLASCENCIA FROM THE PREVIEW EVENT AT BRACERO
PHOTOGRAPH COURTESY BILL ESPARZA

Caesar's (that's right, the home of the Caesar salad) hosted thirsty visitors from El Norte fleeing the drought created by the passing of the Volstead Act back in January of 1920 that came for free flowing booze, live entertainment, gambling and delicious food. Today, it's Baja cuisine, wine and craft beer that has people heading south for the flavors of the camp and sea. And what better way to enjoy the cross border culinary exchange of Baja and Alta California than at Caesar's this Saturday night?

Baja Meets Alta California, Saturday, October 10, \$83/person, Caesar's, Av. Revolución between 4th and 5th streets, Tijuana, México, for reservations: restaurantcaesar@hotmail.com, or call 011-52-664-685-1927