



Maresa Thompson  
Senior Marketing & Creative Director  
[media@hhandr.com](mailto:media@hhandr.com)  
505-798-4380

**Hotel Chimayo de Santa Fe Announces New Restaurant *Estevan* to Open  
in May**  
***A Locally Sourced Northern New Mexico Restaurant Comes to Santa Fe***

ALBUQUERQUE, NM – (April 16, 2015) – New Mexico, well known for its red and green chilies, will now offer residents and tourists a new Santa Fe restaurant which will feature dishes that pay tribute to one of the state’s oldest communities, Chimayo. *Estevan*, the Northern New Mexican restaurant created by Chef Estevan Garcia, will open inside Hotel Chimayo de Santa Fe (<http://www.hotelchimayo.com>) in early May and will incorporate authentic Chimayo chile into its signature dishes. Heritage Hotels and Resorts, Inc. (<http://www.hhandr.com>), the parent company of Hotel Chimayo de Santa Fe, is thrilled to be able to offer guests the culinary art of top native New Mexican chef Estevan Garcia. *Estevan* will be the first locally sourced northern New Mexico restaurant in Santa Fe, using authentic Chimayo chile, local goat cheese, lamb and chicken as well as cocktails designed by local distillery, Santa Fe Spirits and locally brewed craft beers and wines.

“Chef Estevan Garcia has a long tradition of offering the very best New Mexican cuisine in Santa Fe. We are delighted to have Chef Estevan's newest location opening at Hotel Chimayo and offering the traditional flavors of Northern New Mexico to Santa Fe residents and visitors,” states Adrian Perez, president, Heritage Hotels and Resorts.

Estevan Garcia is a native New Mexican Chef who had an early passion for cooking. While studying under the Franciscan order for four years, he further developed the art of old native traditional cuisine. He is a recognized originator of southwest regional cuisine and has been featured in major publications such as Gourmet, Bon Appetite and The New York Times. Chef Estevan is known for redefining New Mexican cuisine with some of his signature appetizers such as the Chile Relleno Del Cielo.

“I like chile, and when you can fill it with fresh mushrooms and lay it over a delicious sauce, it just brings out a wonderful flavor. It’s very New Mexican,” explains Estevan

Garcia, chef and owner, *Estevan*.

The eclectic menu will include produce and meats sourced from the Santa Fe's Farmers Market and locally owned New Mexico farms, while the ever-present New Mexico chile will be harvested from Chimayo. *Estevan's* will be one of the only New Mexican restaurants to serve authentic Chimayo chile.

Hotel Chimayo de Santa Fe is located one block from the historic plaza in Santa Fe, New Mexico. A special menu will also be served in Hotel Chimayo's *Low 'n Slow* Lowrider Bar.

To line up an Interview with Heritage Hotels & Resorts or Chef Estevan Garcia contact:

Maresa Thompson, Senior Marketing & Creative Director  
[media@hhandr.com](mailto:media@hhandr.com) or 505-798-4380

#### **About Heritage Hotels & Resorts**

Founded by Jim Long in 2005, Heritage Hotels & Resorts is a collection of culturally distinct hotels in New Mexico and is the largest independent hotel brand in New Mexico. Through their architecture, interior design, landscaping, cuisine, art, entertainment and music, Heritage Hotels & Resorts provides guests with a very rich, authentic, cultural experience. Hotel Albuquerque at Old Town and Nativo Lodge are located in Albuquerque, NM; Hotel St. Francis, Eldorado Hotel & Spa, Hotel Chimayo de Santa Fe and The Lodge at Santa Fe are located in Santa Fe, NM; Hotel Encanto de Las Cruces is located in Las Cruces, NM; and Palacio de Marquesa is located in Taos, NM. Each Heritage Hotel donates a percentage of its revenue to cultural causes. The company and its affiliate companies provide over 1,500 jobs in NM. You can find Heritage on Twitter at [@HeritageHtIs](https://twitter.com/HeritageHtIs) or on Facebook at [Facebook.com/HeritageHotelsandResorts](https://www.facebook.com/HeritageHotelsandResorts) or at [www.hhandr.com](http://www.hhandr.com)