

SUPPER

Vik Retreats partners with Mauro Colagreco

12 DECEMBER 2024 | IN [EVENTS](#) | BY [HANNAH CURRIE](#)

Vik Retreats launches a pop-up with three-Michelin-starred Chef [Mauro Colagreco](#) for [Mirazur](#) Beyond Borders.

Colagreco will present a series of [dining experiences](#) in José Ignacio, showcasing a fusion of French and Uruguayan flavours.

Bringing his acclaimed Mirazur, named the world's best restaurant in 2019 by The World's 50 Best Restaurants, to the area for the first time, Vik Retreats offers guests the opportunity to experience Colagreco's revolutionary cuisine.

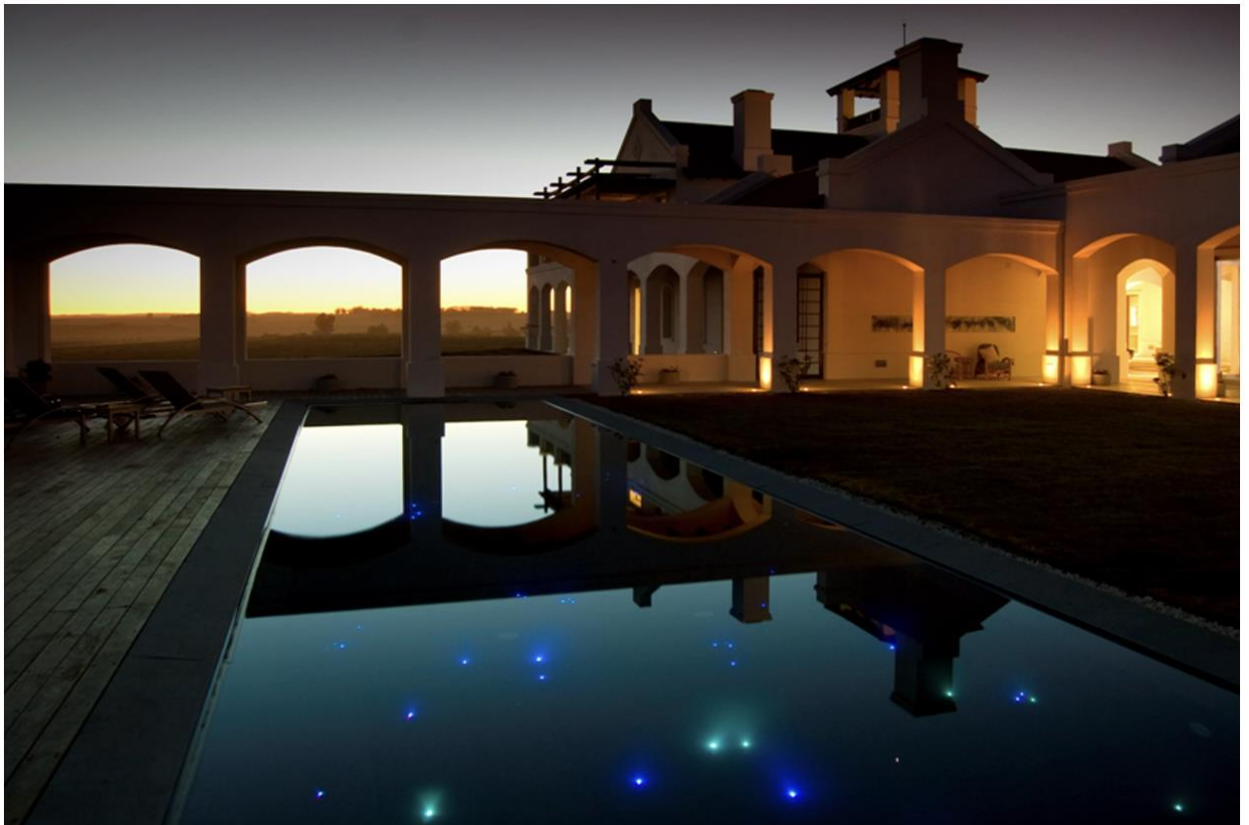


A chef without borders, Colagreco is a citizen of the earth whose philosophy of travel is reflected in his syncretic cuisine. Drawing inspiration from his travels, he appropriates the tastes and techniques he discovers, delivering highly personal expressions. His philosophy of circular gastronomy reconnects deeply with nature, reconciling cuisine with a genuine commitment to society.

The collection will host Chef Colagreco at Estancia Vik, a Uruguayan ranch set on 4,000 acres, home to 12 suites. Here, an immersive dining experiences will highlight the richness of Uruguay's terroir, with a focus on fresh, locally sourced ingredients. To complement this, guests will receive wine pairings featuring the Vik family of wines, including Vik, Milla Cala, La Piu Belle, La Piu Belle Rosé and its first Natural wine, Stonevik.

"As a native of Argentina and a passionate admirer of José Ignacio, I am thrilled to travel with my Mirazur Beyond Borders team to Vik Retreats," says Chef Mauro Colagreco. "This unique opportunity allows us to deepen our knowledge, advocate for circular gastronomy, and connect with the local biodiversity.

"I'm excited to explore ingredients unfamiliar to our gardens, create new dishes, and share them with our guests. I like to say that when we choose what we eat and cook, we are choosing the world we want to live in, and discovering the diversity that surrounds us is the first step towards making a real difference," he concludes. "Though our stay will be brief, we hope that the connections we make will last a lifetime."



"We are thrilled to partner with Chef Mauro Colagreco, a longtime friend of Vik Retreats, and his renowned Mirazur team," says Alex and Carrie Vik, behind Vik Retreats. "This collaboration reflects our commitment to creating immersive experiences that highlight the natural beauty and rich culture of José Ignacio, Uruguay."

Located 20 kilometers northeast of Punta del Este, José Ignacio is often described as a place where St. Tropez meets Marlborough Country because of the picturesque beaches, spectacular natural landscapes, and rich local culture. Vik Retreats first debuted nearly fifteen years ago with the vision of showcasing the beauty of Uruguay to the rest of the world.

