

CASA DUHAGON + CAFE SEVILLA



Vendors

Arq. Miguel Amarillas,
Angelica De Barbara,
Innit Design,
Artist Nuria Pujol Caire

Menu

Gazpacho Sorbet; Heirloom tomato gazpacho, frozen with liquid nitrogen garnished with seasonal vegetables; Spanish Albondigas; Fresh ground pork and beef seasoned with smoked paprika, caramelized onion, and roasted garlic



La Conquista

Inspiration

This dish is extremely significant for Chef Errol. He applied for the Executive Chef position at Cafe Sevilla through Food Network's "Chef Wanted with Anne Burrell." The final challenge was to take a classic dish and prepare it in an avant garde way, and he chose to reinvent gazpacho. This table is inspired by the Spanish Conquest of Mexico and Baja California. You can see clearly a concept of the sea, the sun, the dessert, and colors of modern and colorful Baja.

Bio: Casa Duhagon

In 2008 Mariana Postlethwaite formed Casa Duhagon. It is in this company that she realized that anything is possible. She decided it was best to combine what she had learned during these nine years of hard study and work. Our focus is only interior design, furniture design and interior decor. The idea is to deliver a project that is 100% livable, that is what she calls turn-key design. Creativity and the fact that Casa Duhagon leaves a different soul on each project is what matters most to the company. Each project is different and has its own fresh, eclectic style.

Casa Duhagon

Honduras 202-2, Col. Cuahutemoc Sur, Mexicali, Baja California, Mexico, 21200 | 760.595.5585 | casaduhagon.com

Cafe Sevilla

353 5th Ave., San Diego, CA 92101 | 619.233.5979 | cafesevilla.com