

Estancia Vik Partners With Chef Mauro Colagreco's Mirazur Beyond Borders to Offer A Series of Exceptional Dining Experience



Vik Retreats, the premier collection of luxury properties including Estancia Vik, Playa Vik, Bahia Vik, and La Susana in José Ignacio, Uruguay, is delighted to announce a pop-up with three-Michelin-starred Chef Mauro Colagreco's Mirazur Beyond Borders. From January 1st to 5th, Chef Colagreco will present a series of unforgettable dining experiences at Estancia Vik, showcasing a fusion of French and Uruguayan flavors.

The collaboration reflects Vik Retreats' ongoing commitment to delivering extraordinary, one-of-a-kind experiences in José Ignacio. Bringing the acclaimed Mirazur, named the world's best restaurant in 2019 by The World's 50 Best Restaurants, to José Ignacio for the first time, Vik Retreats offers guests the rare opportunity to experience Chef Colagreco's revolutionary Circular Gastronomy philosophy. Vik Retreats will host Chef Colagreco at

Estancia Vik, a romantic, elegant Uruguayan ranch set on 4,000 acres of rolling hills and home to just 12 singular suites. The immersive dining experiences will highlight the richness of Uruguay's terroir, with a focus on fresh, locally sourced ingredients. To complement the cuisine, guests will enjoy exceptional wine pairings featuring the award-winning Vik family of wines, including VIK, Milla Cala, La Piu Belle, La Piu Belle Rosé, and their 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,” said 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. 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,” said Alex and Carrie Vik, the visionaries behind Vik Retreats. “This collaboration reflects our commitment to creating immersive experiences that highlight the natural beauty and rich culture of José Ignacio, Uruguay. We look forward to celebrating Mirazur Beyond Borders with guests this January.”

From January 1st to 5th, Chef Colagreco will host a seven-course dinner inspired by Mirazur’s signature dishes, with optional wine pairings, priced at \$500 per person. From January 2nd to 4th, an intimate nine-course lunch will be served at a table d’hôte in Estancia Vik’s private wine cellar, accompanied by a selection of Vik wines, priced at \$850 per person.

Mauro Colagreco’s cuisine is daring, extremely delicate, and plays on the heartstrings, leaving an impression of incredible simplicity, as technique and complexity fade into the background in favor of ultimate clarity. Highly visual, colorful, and particularly textured, dishes are crafted with rare meticulousness, almost like paintings. 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.

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 15 years ago with the vision of showcasing the beauty of Uruguay to the rest of the world. Since then, they have grown and evolved, consistently staying at the forefront of luxury hospitality. Vik Retreats have helped put Uruguay on the map, steadily drawing discerning travelers from around the world to enjoy an authentic experience that offers a unique immersion into Uruguay. Estancia Vik, Playa Vik and Bahia Vik each offer distinct experiences while working in tandem to provide guests with an unmatched getaway in the bohemian-chic village of José Ignacio. At the Estancia Vik, guests will enjoy an authentic Uruguayan ranch experience. Visitors seeking tranquility and an intimate experience, will find sanctuary at Playa Vik, located on the most coveted spot of the Uruguayan coastline. Just down the beach, enjoy a spectacular beach holiday at Bahia Vik.

About Vik Retreats

Vik Retreats is a premier collection of properties that have redefined experiential travel. Vik Retreats break the traditional hotel mold and offer new destinations for travelers seeking an unrivaled experience. Each Vik Retreat property was imagined, designed and built by creators and visionaries Alex and Carrie Vik with the inspiration of creating exceptional private residences. Comprised of Estancia Vik, Playa Vik, Bahia Vik & La Susana in Uruguay, Vik Chile, Puro Vik & VIK in Chile, and Galleria Vik Milano in Italy, Vik Retreats promise truly singular stays offering entrée into the very best of their respective locales. Vik Retreats merge extraordinary design, incomparable location, authentic service and environmentally minded practices, and are recognized worldwide for showcasing cutting edge art and design. Instagram @vikjoseignacio, @vikretreats, @vikchile, @vik_wine, @galleriavikmilano



About Mauro Colagreco

Mauro Colagreco's cuisine is instinctive, generous and respectful of the environment, nourished by journeys, discoveries, encounters and ambitions. Led to the pinnacle of his art by his audacity, vision and commitments, this eco-conscious chef, who knows neither borders nor boundaries, now runs +30 restaurants around the world (London, Tokyo, Hong Kong, Singapore, Bangkok, Dubai, Palm Beach, Buenos Aires...), including, of course, Mirazur***, his flagship restaurant with breathtaking views over the Mediterranean sea in Menton, voted the best restaurant in the world in 2019 by The World's 50 Best Restaurants. Eager to see the emergence of a circular gastronomy that respects nature's cycles, Colagreco works every day to contribute, as best he can and within his means, to the environmental transition. A tireless advocate of raising the awareness of public authorities, gastronomy professionals and everyone else about the challenges facing humanity, in 2022 he became the first chef appointed by UNESCO as a Goodwill Ambassador in favor of biodiversity.

Instagram @maurocolagreco

About Mirazur Beyond Borders

Mirazur Beyond Borders is the traveling entity of Mirazur***. Crossing oceans to spread the word about circular gastronomy – the essential sustainable cuisine that the UNESCO Goodwill Ambassador for Biodiversity has been championing for almost 20 years – Mirazur Beyond Borders is a pop-up restaurant that offers the opportunity to discover Mauro Colagreco's masterful, daring and delicate 3-star cuisine where it lands, always showcasing the diversity of the surroundings through local, seasonal and well-grown ingredients. Mirazur Beyond Borders is also a human adventure, unleashing the inspiration of the Mirazur teams in the creation of new dishes, specially crafted for the destination. As they journey around the world getting to know the local people, their cultures and traditions, discover products that are new to them, and learn new ways, habits and techniques, they expand their horizons with a sense of togetherness and camaraderie that only travel can provide. The ephemeral restaurant expresses the chef's belief that there are no borders or boundaries except in our minds and reminds us that we are all inhabitants and stewards of Mother Earth.

About Mirazur

Nestled at the foot of the Alps, a stone's throw from the Italian border and overlooking the immensity of the Mediterranean Sea, the imposing 1930s rotunda watchtower that houses the Mirazur restaurant offers breathtaking views and an idyllic setting. Much more than a three-star restaurant named best restaurant in the world by the World 50 Best Restaurants, it is a carefully preserved ecosystem, and a philosophy of life in harmony with nature. Inspired by the local terroir and his love of the region, Mauro Colagreco offers an ever-evolving cuisine that follows biodynamic cycles.

Instagram @restaurantmirazur

About Circular Gastronomy

Circular gastronomy is a culinary movement pioneered by Mauro Colagreco in 2006. Inherently respectful, necessary and visionary, its aim is to reconnect deeply with nature, and to reconcile cuisine in general with a genuine commitment to society. In his fervent desire to preserve the planet, its resources and its biodiversity in order to ensure a future for the world's children, Mauro Colagreco has enshrined the principles of his circular gastronomy in a manifesto that develops various areas in which the whole industry can commit to changing the global food paradigm, whatever the level of gastronomy. Briefly summarized, this manifesto calls on us to: always make choices in favor of nature; consume ultra-fresh, local, seasonal, ideally organic or even biodynamic produce; take care of the soil to make it more and more alive; cook in a way that respects plant and animal biodiversity; value products in their entirety; sort, recycle and systematically consider a return to the earth; eliminate single-use plastic; support our community; respect, educate and train our neighbors; and work to offset our carbon footprint, for a gastronomy that respects life