

Subject: America's Best Mexican Food Festival Tickets On Sale - Aug 8, 2026

Date: Thursday, June 18, 2026 at 1:36:02 PM Mountain Standard Time

From: Art State Arizona

To: michael@iloveov.com

America's Best Mexican Food Festival



One Night. Four Regions. Countless Flavors.

Use code **EARLYBIRD** for access to 10% off all ticket levels through June 30, 2026
Book Your Stay Now at the Westin La Paloma Resort for only \$144/night



Saturday, August 8, 2026

What if you could travel across Mexico in a single evening?

On Saturday, August 8, more than 30 of the Southwest's most celebrated chefs, culinary artisans, and cultural partners will transform The Westin La Paloma Resort & Spa into an immersive exploration of Mexico's most iconic culinary regions.

America's Best Mexican Food Festival is not simply a food event. It is a celebration of culture, heritage, artistry, and storytelling told through every bite, sip, sound, and experience.

From the ranchlands of Northern Mexico to the tropical coasts of the Yucatán Peninsula, guests will embark on a culinary journey that reveals the incredible diversity and sophistication of one of the world's most beloved cuisines.

If you are a **restaurant, chef, purveyor or food artisan**, register to participate today!

[REGISTER AS A CULINARY PARTNER HERE](#)





Tickets

VIP Admission | \$150

VIP guests receive exclusive early access beginning at 5:00 PM, one hour before General Admission.

- Early access to all culinary regions
- Reduced lines and more opportunities to engage with chefs
- Access to the Exclusive VIP Lounge beginning at 6:00 PM
- Specialty cocktails and curated culinary offerings available only to VIP guests
- All General Admission experiences included

General Admission | \$115

Entry begins at 6:00 PM.

- Unlimited culinary exploration across all four regions
- Tastings from 30+ chefs and culinary partners
- Live entertainment and cultural experiences
- Art installations and immersive storytelling
- An unforgettable evening celebrating food, culture, and community

Use code **EARLYBIRD** for a 10% discount on Tickets

[Purchase Tickets Online Here](#)



Every Ticket Creates Impact

Proceeds from **America's Best Mexican Food Festival** support Art State Arizona's mission to make the arts essential to everyday life.

Your participation helps fund arts education programs, artist opportunities, community festivals, cultural initiatives, and creative experiences that strengthen Arizona's communities and economy.

One evening. Four regions. Thirty-plus chefs. Endless stories to discover.

Join us as we celebrate the flavors, traditions, and cultural richness that make Mexican cuisine one of the world's greatest culinary treasures.

Tickets are limited and expected to sell quickly. Reserve yours today.

Turn Your Night Into a Getaway

Westin La Paloma Resort & Spa

3800 E Sunrise Dr, Tucson, AZ 85718

The event takes place indoors within the banquet rooms and foyer spaces at the resort

Nestled in the stunning foothills of the Santa Catalina Mountains, the Westin La Paloma Resort offers breathtaking desert views, lush amenities, and a resort-style experience that elevates this culinary celebration. Onsite parking is available, and rideshare drop-off zones will be clearly marked.



Turn your evening into a seamless getaway at The Westin La Paloma Resort & Spa. Festival guests can enjoy a special rate of **\$144 per night**, with the daily resort service charge waived—making it easier than ever to relax and fully enjoy the experience.

Stay just steps from **America's Best Mexican Food Festival**, skip the drive, and unwind in a beautiful resort setting after an unforgettable night of food, music, and culture.

Rooms are limited and available through **July 7, 2026** (or until sold out), so we recommend booking early to secure your stay.

[Reserve Your Room at La Paloma Today](#)

Explore the Flavors of Northern Mexico



Your journey begins in the vast desert landscapes and cattle country of **Northern Mexico**, where bold flavors and open-fire cooking traditions have shaped generations of culinary excellence. Discover dishes inspired by the states of Sonora, Chihuahua, Coahuila, and Nuevo León, where expertly grilled meats, handmade flour tortillas, smoky chiles, and rustic preparations take center stage.

Expect chef-inspired interpretations of:

- Sonoran-style carne asada
- Mesquite-grilled meats and vegetables
- Slow-smoked cabrito and barbacoa traditions
- Handmade tortillas crafted from generations-old recipes
- Roasted green chiles and rich northern salsas

- Regional cheeses and hearty ranch-style specialties

This region celebrates simplicity, technique, and ingredients that allow every flavor to shine.

Discover the Culinary Heart of Central Mexico



Continue into **Central Mexico**, often considered the cultural and culinary soul of the country. Influenced by centuries of Indigenous, Spanish, and regional traditions, this region is home to some of Mexico's most celebrated dishes and culinary innovations.

Guests will encounter rich layers of flavor through dishes inspired by Mexico City, Puebla, Guanajuato, Querétaro, Hidalgo, and surrounding regions.

Enjoy tastings featuring:

- Complex heritage moles crafted with dozens of ingredients
- Street-food favorites elevated by award-winning chefs
- Handmade tamales and masa traditions
- Traditional tacos and guisados
- Slow-cooked braises and rich sauces
- Ancient ingredients including cacao, amaranth, squash, and native herbs

This region showcases the artistry, depth, and history that have made Mexican cuisine recognized worldwide.

Experience the Pacific Coast



Travel westward to Mexico's breathtaking **Pacific** coastline, where the flavors become lighter, brighter, and deeply connected to the sea.

Inspired by culinary traditions from Baja California, Sinaloa, Nayarit, Jalisco, Colima, and Oaxaca's coastal communities, this region celebrates fresh seafood, tropical ingredients, and vibrant flavors.

Festival guests may discover:

- Fresh ceviches bursting with citrus and chile
- Seafood tostadas and aguachiles
- Grilled fish and shrimp specialties
- Coastal-inspired tacos and small plates

- Mango, coconut, pineapple, and tropical fruit preparations
- Bright salsas featuring lime, herbs, and coastal spices

The Pacific Coast experience captures the energy and freshness of Mexico's seaside culinary culture.

Journey into Southern Mexico & the Yucatán Peninsula



The evening culminates in the rich culinary traditions of **Southern Mexico and the Yucatán Peninsula**, where ancient Mayan influences continue to shape some of Mexico's most distinctive cuisines.

This region offers bold spices, vibrant colors, and deeply rooted cultural traditions unlike anywhere else in the country.

Explore flavors inspired by Oaxaca, Chiapas, Campeche, Quintana Roo, Tabasco, and Yucatán through dishes such as:

- Slow-roasted cochinita pibil
- Achioté-marinated specialties
- Traditional Oaxacan moles and tlayudas
- Fresh tropical seafood preparations
- Citrus-forward marinades and sauces
- Indigenous ingredients and ancestral cooking methods passed down through generations

These dishes represent centuries of cultural preservation and culinary innovation.

An Evening of Culture, Food, Music and More



Throughout the evening, each region will be brought to life through:

- Live music and cultural performances
- Regional art and visual storytelling
- Interactive culinary experiences
- Specialty beverages and cocktails
- Chef demonstrations and culinary conversations

Every element has been carefully curated to celebrate the extraordinary diversity of Mexico's

culinary landscape while showcasing the creativity of Arizona's top chefs and culinary talent.



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