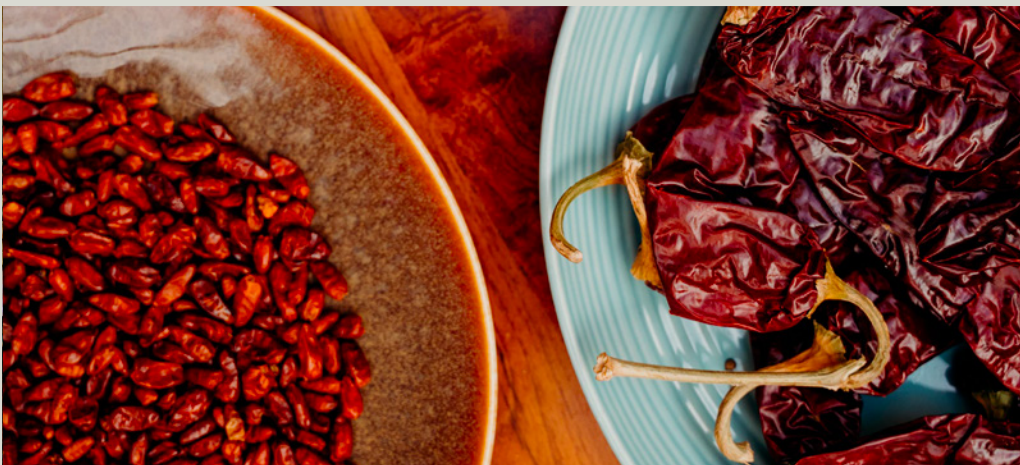




# FONDA SAN MIGUEL

COCINA DE ORIGEN

2023 PRESS KIT



## LOCATION

2330 W N Loop Blvd, Austin, Tx 78756

## CHEF

Blanca Zesati

## FOUNDED

1975

## PHOTOS

Fonda San Miguel photos  
(credit noted in image titles)

## CONTACT

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[olga@i-mediastrategies.com](mailto:olga@i-mediastrategies.com)

## WEBSITE

[fondasanmiguel.com](http://fondasanmiguel.com)

## MENU

[fondasanmiguel.com/menus](http://fondasanmiguel.com/menus)

## HOURS

Sunday | Closed  
Monday | 5 - 9:30 p.m.  
Tuesday | 5 - 9:30 p.m.  
Wednesday | 5 - 9:30 p.m.  
Thursday | 5 - 9:30 p.m.  
Friday | 5 - 10:30 p.m.  
Saturday | 5 - 10:30 p.m.



[facebook.com/fondasanmiguel](https://facebook.com/fondasanmiguel)



[instagram.com/fondasanmigueltx](https://instagram.com/fondasanmigueltx)

**"Staunch,  
rigorous,  
traditionalists  
when it  
comes to  
Mexican  
Cuisine."**

THE AUSTIN  
**CHRONICLE**





When Fonda San Miguel opened in Austin in 1975, it became the first restaurant in Texas to focus exclusively on authentic regional cuisine from Mexico's interior and coastal culinary epicenters: Oaxaca, Puebla, Veracruz, and Yucatan.

## OUR STORY

With a grand dream, little experience and a lot less cash, Tom Gilliland and Miguel Ravago founded Fonda San Miguel over forty years ago. When it opened in 1975, Fonda San Miguel became the first restaurant in Texas to focus exclusively on true, authentic regional Mexican cuisine from Mexico's interior culinary epicenters: Oaxaca, Puebla, Veracruz and Yucatan.

The restaurant also features Gilliland's carefully curated collection of museum-quality artwork, exotic plants and international décor. With the dual focus on food and art, Fonda San Miguel flourished and their long-range impact on Mexican food in Texas and the United States was ultimate, garnering national and international acclaim.

Today, Fonda San Miguel continues to explore the authentic tastes and developing trends of Mexico, with an addition to the menu including 100% plant-based, vegan, gluten-free and dairy-free dishes. All are dishes rooted in the traditional recipes of interior and coastal regions of Mexico while returning to what the earth provides, thus the name "De la Tierra."



## OUR PEOPLE

### Chef Blanca Zesati

Chef Blanca Zesati enhances Fonda San Miguel's impeccable reputation by curating the De la Tierra menu which premiered in the spring of 2022.

A sourcing expert, chef Blanca Zesati's focus is on researching, sourcing, and incorporating De La Tierra dishes into Fonda San Miguel's menu. Zesati comes to the restaurant from Austin's renowned Miraval Resort & Spa, where she spent eight years creating inventive menus for guests with dietary restrictions. Blanca honed her sourcing skills as Executive Sous Chef, spearheading a fully organic menu program that changed nightly and provided complete nutritional information to guests. Her extensive experience procuring unique ingredients has made her an expert ingredient curator, and a frequent partner of niche producers throughout the city.

Zesati comes from a Mexican family, although she was born and raised in Chicago, "My dad is from Mexico, so we visited often growing up. I want to see how I can incorporate what I've learned over the course of my career with what I know about my family's heritage and culture. Hopefully I can bring Austin some healthier, plant-based Mexican food along the way."



Fonda San Miguel's iconic kitchen and its staff are being led by an innovative chef whose skills solidify the restaurant's reputation for serving the finest in authentic interior and coastal Mexican cuisine.

### Owner Tom Gilliland

One of its many strengths is the impeccable people who are the heart of Fonda San Miguel beginning with co-founder and sole owner, Tom Gilliland, whose appreciation for authentic Mexican cuisine, art, culture, and customs have led to the creation of a unique dining experience for each and every customer.

Gilliland's business partner and close friend was also its co-founder, the late Chef Miguel Ravago. Ravago touched the hearts and taste buds of thousands of patrons during his time in the kitchen. Together he and Gilliland enjoyed a special friendship with Mexican culinary expert Diana Kennedy, who would go on to mentor the pair for decades.







### The Fonda San Miguel Team

The Fonda San Miguel team consists of a core of longtime kitchen staff, some who have worked at the restaurant for over 30 years. They are devoted to the founders' commitment of authenticity and excellence in interior and coastal Mexican cuisine. Setting a standard that's hard to beat, Fonda's front-of-house staff is exemplary in their presentation. Loyal patrons are greeted by name, new diners become good friends, and the customer experience is thoughtful and swift.

Today, the Fonda team continues to take culinary excursions throughout Mexico ensuring the vibrant spirit, classic traditions and ever-evolving restaurant culture continue to thrive. In fact, chef Zesati, along with Gilliland, traveled to Merida and Oaxaca, Mexico in the spring of 2022 to collaborate with several renowned chefs.

### OUR FUTURE

Two best-selling cookbooks, more than forty years later and thousands of devoted patrons, the restaurant is preparing for its 50th anniversary in 2025 with plans for a bold and beautiful fiesta!! Gilliland hinted at what the public can expect stating, "Many exciting events will be taking place as we count down to our 50th celebration!" He adds, "A half-century of creating unique dining experiences for every person who walks through our door proves what we've strived for since the day we opened, and that is to create an enduring legacy by continuing to evolve, continue to push the envelope and consistently making everyone feel welcome, seen, and loved."

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