

## VIEWPR Gastronomy Writing Guide

### **What counts as a gastronomic experience?**

A gastronomic experience deals not only with food and the drinks that accompany it, but with the experience of eating as a whole. In other words, the gastronomic experience starts as soon as you take an Uber to drive you to the restaurant and ends as soon as you leave the establishment.

Therefore, I suggest that you pay close attention to all the details on the way, and not only when the server arrives with your plate.

### **First of all, you should start by making a quick online assessment on the Internet:**

1. What do the reviews in TripAdvisor, Yelp, Sal.pr and Facebook say about this restaurant?
2. When is it better to visit this restaurant? Does it have a seasonal menu?
3. What kind of food do they serve? Do they specify how they source their ingredients? Do they promote local farmers and their products?
4. What are the best-rated dishes and drinks? (Look for the “trago de la casa” or the “plato de la casa”)
5. Does this restaurant have an interesting story?
6. Is it part of a gastronomic route? Give me more details about it.

### **Second, plan your visit to the restaurant.**

That means making a reservation if you have to, saving up money, and setting the date.

**Pro-tip:** if you go with a friend, both of you can buy a couple of dishes and share them as if they were *tapas*. That way, you can taste different items and take even more pictures while still not paying as much.

### **Third, enjoy your meal (but document it first!).**

Try to pay as much attention to your environment as you would if you were visiting an attraction. Use all your senses and be present in the now. This way you can have more elements to embellish your story. Also, don't forget to take photos and video clips.

### **Elements to be aware of:**

- ✓ Ambiance
- ✓ People and how they interact: is it a kid-friendly environment?
- ✓ Smells: does it smell like coffee?
- ✓ Sounds: music, volume of conversation
- ✓ Décor: modern, baroque, hole-in-the-wall, minimalist, thematic, etc.
- ✓ Location: rural, urban, beachfront, mountainous, etc.

- ✓ Service: is there any way to distinguish the service from other places?
- ✓ Food: how does it taste? What does it remind you of?
- ✓ Drinks
- ✓ Pricing: \$, \$\$, \$\$\$, \$\$\$\$
- ✓ Something special or unique

### Example of a description of a gastronomic experience of La Ó! in Calle San Francisco, San Juan:

“For divine pizzas and heaven-sent cocktails, head immediately to La Ó! As soon as you walk in, you’ll feel as though you’ve been transported into some futuristic cloister—the décor is inescapably baroque, but with a neon twist (all the saints and virgins are encased in fluorescent light).

First, you have the bar, which has a list of some of its creations chalked up on the wall (I wholeheartedly recommend the Ponche del Jardín or the Desnudo y Famoso).

After ordering your drinks, you can delve into the menu at peace. Their Mediterranean-styled offerings are mouthwatering, but healthy as well. La Ó serves gluten-free pizza and has some vegetarian options, such as the Fried Ravioli, the artichoke and Cheese Dip and the Zucchini and Eggplant Chips.

But if you wish to have a decadent Baby Filet Mignon with an onion purée and a malanga mash (and a sweet cranberry reduction) , this is the place for you.

After you have dined, enter the magical little garden where you can chat under the vines. This green space is ideal for enjoying a drink while contemplating the beauty of your cloister-like surroundings.

\*Recommended pizzas: Santa Marta (a simple sausage and cheese pizza), Santa Clementina (renowned for its creamy sweet potato and pumpkin sauce) and San Ciriaco (a scrumptious roasted duck and dried figs pizza).”

To learn more about the importance of gastronomy in tourism, click [HERE](#) (TrekSoft)