

South America

Chile

“Pais De Los Poetas”

“Country of Poets”

Deep Fried Pork Belly Tossed in a

Merquen Seasoning Over a

Rustic Chili Salsa in a Rock Crystal

Topped with a Crab Claw Lollipop Covered in Aji Cristal Pepper
Syrup

Peru

El Pulpo

“The Octopus”

Roasted Peruvian Dry Rubbed 1/2 Cut Cornish Hen

Coated with Goldenberry Duck Fat Glaze

Sauteed, Chopped, and Charred

Fennel & Maiz Morado Finished with

Spiced Chicken Velouté

Garnished Micro Greens

Colombia

“Puerta”

“Gateway”

Rustic Garlic and Onion Seasoned Steak with
Potato Stuffed Empanadas &
Oven Roasted Cordillera Chicken and
Coriander Stuffed Empanadas With
Pacific Aji Salsa

Argentina

"En unión y libertad"

"In Unity and Freedom"

Roasted Brined Chicken with an Earthy Spice Rub
and Stuffed with Spanish Rice Over
Herbal Miniature Potato Fritters
Covered with a Salsa Criolla

Aruba

“Een Gelukkig Eiland”

“One Happy Island”

Finely Sliced Honey Glazed Mango, Strawberry,
Kiwi and Apples Topped with Citrus Honey
Crème Fresh & Caviar

Venezuela

“La Tierra De La Eterna Primavera”

“The Land of The Eternal Spring”

Hallaca Wrapped in a Banana Leaf
Filled with Braised Herb Lamb
Topped with Capers Olives and Bell Peppers

Brazil

“Carnival”

“Wild Celebration of Food, Alcohol, Music and Fun”

Grilled Prime Picanha with Bacon Wrapped Scallop and
Roasted Garlic Mash Puree

Topped with Molho de Campanha with marinated
mushrooms

Suriname

“De Kleine Verenigde Naties”

“The Little United Nations”

Tropical Granita with Strawberry & Coconut Jellies

Topped with Blue Curacao Foam & Strawberries and Mint
Garnish

Argentina

“Helianthus”

“The Sunflower”

Milhojas with Dulce

De Leche Over

Chocolate Spread