

Quarter 4

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 ½ 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 Root Vegetables

Topped with Orange Zest Crème Fresh & Caviar

Guatemala

“La Tierra De La Eterna Primavera”

“The Land of The Eternal Spring”

Flaky Elote Tamal Wrapped in a Banana Leaf

Filled with Braised Herb Lamb

Topped with Microgreens

Brazil

“Carnival”

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

*Grilled Amazonian Seasoned Wagyu with Bahia Bacon Wrapped Scallop and Roasted Garlic
Mash Puree*

Topped with Mohlo a Campanha & Marinated Vegetables

Suriname

“De Kleine Verenigde Naties”

“The Little United Nations”

Tropical Granita with Strawberry & Coconut Jellies

Topped with Coconut Foam & Strawberries and Mint Garnish

Argentina

“Helianthus”

“The Sunflower”

Milhojas with Dulce De Leche

Over Chocolate Spread

Columbia