



**For Immediate Release**

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**'FLAVORS OF THE WORLD' RETURNS TO CASA DE CAMPO RESORT & VILLAS WITH  
NEW LINEUP OF INTERNATIONAL CHEFS AND WORLD-CLASS CULINARY EVENTS**

*2017 Series Kicks Off with in April with Guest Chefs Leonor Espinosa and Mark Rausch*

**La Romana, D.R. — (March 20, 2017)** — After the success of its inaugural series in 2016, Casa de Campo Resort & Villas is excited to announce the return of 'Flavors of the World,' a gastronomic journey highlighting the collection of casual, gourmet, and fine-dining options available at the luxury Dominican resort. The second year of the culinary event series will continue to pair internationally-renowned chefs with the resort's creative culinary team, led by Executive Chef Anthony Masas, in the creation of unique, weekend-long culinary affairs that each feature a different flavor of the world and offering epicureans the opportunity to mingle with globally-recognized talent alongside the Casa de Campo culinary team.

"Casa de Campo Resort & Villas is looking forward to bringing back this sensational culinary event in 2017," said Andres Pichardo, President of Casa de Campo. "Flavors of the World engages both the local and international culinary communities, which allows us to share our passion for innovative and incredible dining experiences that connect with and excite guests and gourmands alike."

The 2017 festivities will kick off from April 13-16, dedicated to the distinct flavors from Bogotá, Colombia, featuring Leonor Espinosa and Mark Rausch, two of the most notorious figures of the blossoming restaurant scene of the Colombian capital. The weekend's events include: an inaugural "flying" dinner of passed tapas on Thursday, April 13<sup>th</sup> at Playa Minitas, with Chef Espinosa providing the savory dishes and Chef Rausch providing the sweet dishes; a collaborative six-course fine-dining wine pairing dinner at La Piazzetta with the Chefs Espinosa and Rausch joining Chef Masas on Friday, April 14<sup>th</sup>; and a casual Sunday brunch by Chef Rausch on Sunday, April 16<sup>th</sup>. The "Flying" dinner will cost \$99 per person, the wine pairing dinner \$125 per person, and the Sunday brunch will be priced a la carte.

Chef Leonor Esponisa, also known by her nickname 'Leo,' is the owner of Leo Cocina y Cava in Bogotá, which features a fusion of traditional and modern Colombian cuisine. Opened in 2007, the restaurant has received international acclaim, being ranked one of the top 82 restaurants in the world by *Conde Nast Traveller* (2007) and one of the best restaurants in Colombia by the S. Pellegrino list of Latin America's 50 Best Restaurants (2014, 2015). Chef Leo's menu is based on

periodic studies of different bioms and ecosystems in Colombia, pairing local products and ancestral knowledge with cooking techniques and dishes.

Mark Rausch, along with his brother Jorge, founded the Bogotá restaurant, Criterion, in 2003. The restaurant was one of the first fine dining restaurants in the city's now-popular "Zona G," and has since solidified its reputation having been named the best restaurant in Colombia by the S. Pellegrino World's Best list for the past three consecutive years. The Rausch Brothers have also become Bogotá's most famous chefs and have grown to own seven restaurants, with nine different locations throughout Colombia. The Rausch Brothers' cuisine is known for its wide-ranging French menus, held together by sauces that combine traditional techniques with vibrant Latin color and unexpected local ingredients.

Guest chefs are still being confirmed for the remainder of the 2017 series, but cuisines to be featured include:

- Flavors of Las Rosas: June
- Flavors of London: July
- Flavors of Rome: August
- Flavors of New Orleans: October
- Flavors of Bangkok: November

To book your stay or make a reservation for any of the Flavors of the World events, please call the resort directly at (855) 877-3643 or (800) 336-5520 or visit [www.casadecampo.com.do](http://www.casadecampo.com.do).

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#### **About Casa de Campo:**

Casa de Campo Resort & Villas – a member of The Leading Hotels of the World – attracts affluent travelers with the offering of spacious hotel rooms, suites and luxury villas. Expect gourmet cuisine and fine wines and spirits throughout the destination's restaurants and bars, a 370-slip Marina & Yacht Club, Polo & Equestrian Club, La Terraza Tennis Center and 245-acre Shooting Club. Spanning 7,000 tropical acres on the southeastern coast of the Dominican Republic, this luxury Caribbean destination is also home to three of the game's most difficult courses all designed by Pete Dye, including Teeth of the Dog, Dye Fore and Links. Casa de Campo is also home to Altos de Chavón – an artisan's village modeled after a 16th century Mediterranean city with boutique shops, museums and a 5,000-seat Grecian-style amphitheater inaugurated by Frank Sinatra in August of 1982.

For ease of arrival, La Romana International Airport (LRM) is five minutes from check-in and serviced by JetBlue Airways (now with direct flights from JFK three times a week) and seasonally by American Airlines (non-stop service from MIA). A short drive away, Santo Domingo (SDQ) and Punta Cana (PUJ) operate daily direct flights from all major U.S. airports. For more information, please call 1-800-877-3643, or visit [www.casadecampo.com.do](http://www.casadecampo.com.do).