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FROM ROSES TO LA ROMANA: CASA DE CAMPO RESORT & VILLAS CONTINUES

'FLAVORS OF THE WORLD' WITH AN ELBULLI REUNION

*Next Edition of the 2017 Series to Take Place from June 16-18 with
Guest Chefs Jorge Puerta, Pablo Pavón, and Antonio Romero*

La Romana, D.R. — (MAY 9, 2017) — After a successful first installment featuring the distinct flavors of Bogotá, Colombia, the 'Flavors of the World' series continues at Casa de Campo this June, bringing together four outstanding elBulli alumni to showcase their skills at the luxury Dominican resort. The gastronomic journey highlights the collection of casual, gourmet, and fine-dining options available at Casa de Campo by pairing 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.

The next edition of 'Flavors of the World' will bring together four former elBulli chefs: Jorge Puerta, Pablo Pavón, Antonio Romero, as well as Casa de Campo's own Anthony Masas. Located near the town of Rosas, Spain in Cataluña, elBulli was a Michelin 3-star restaurant run by chef Ferran Adrià. The small restaurant was described as "the most imaginative generator of haute cuisine on the planet," having produced some of the world's greatest chefs, who since the restaurant's closing in 2011, have gone on to open their own acclaimed restaurants. Following his time at elBulli, Chef Jorge Puerta went on to work at the three-Michelin star El Celler de Can Roca before opening the Restaurante SantoBokado in his native Venezuela; Ecuadorian chef Pablo Pavón went from serving as chef de partie at elBulli for four years to opening his own restaurant in Brazil, called Soeta; and, finally, Chef Antonio Romero followed up his elBulli experience with positions at Maison Pic in France and Suculent in Barcelona, where he has led the kitchen for the past five years.

The weekend's culinary events, taking place from June 16-18, will include exclusive pairing dinners on the nights of Friday, June 16th and Saturday, June 17th, followed by a more casual brunch on Sunday, June 18th. Traveling gourmands that wish to attend this once-in-a-lifetime collaboration at Casa de Campo can take advantage of a room and reservation package that includes a two-night stay, two admissions to either of the two pairing dinners or brunch, and daily breakfast for two at room rates starting at \$189 per person, per night. Standalone reservations for the culinary events cost \$165 per person.

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

- Flavors of London with Guest: 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.

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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.