

## **Casa de Campo's Flavors of the World Peru Event Set to Host Renowned Peruvian Chef Rafael Piqueras from November 18-20, 2016**

Casa de Campo Resort & Villas once again announces its highly anticipated version of Flavors of the World, celebrating the flavors of Peru from November 18-20, 2016. This next installment in the highly popular culinary event series will invite Chef Rafael Piqueras of Maras Restaurante to the 7,000 acre resort's culinary stage. Chef Piqueras gained his culinary experience working at the likes of Antica Osteria del Teatro in Italy and Giuda and El Celler de Can Roca and El Bulli in Spain. Notably, he was the first Latin American to be invited as an exhibitor at the food fair "Madrid Fusion" 2004.

Chef Piqueras is known for his flare for Peruvian fusion cuisine at Lima's Maras Restaurante. Maras is known for its sophisticated yet fun, insider-party vibe. The restaurant was named after one of Chef Piqueras' favorite ingredients, the flavorful pink salt used for six centuries by villagers of Maras in the Sacred Valley, and his menu hits include Peruvian style tuna carpaccio with cushuro (a local caviar-like seaweed), 21-day-old suckling pig confit with a Greek yogurt sauce, and oxtail stuffed with foie gras that is brought to the table under a silver dome, which when removed, releases an intoxicating cloud of lavender-scented smoke.

The Peruvian food star will lead two fine dining dinners during the Flavors of the World weekend on the nights of Friday, November 18<sup>th</sup> and Saturday, November 19<sup>th</sup>. On Sunday, November 20<sup>th</sup>, he will present a more casual-style Sunday Brunch at La Piazzetta.

Flavors of the World consists of a series of monthly gastronomic events, dedicated to a different country on every occasion, culminating with a grand festival at the end of the year. The event has had the participation and collaboration of Moment Designers, Pubbelly Sushi, Sunix, Tropigas, Chivas, BrugalXV, Listin Diario, Ritmo Social, Vinos S.A., and Orange. These tastings are held every month at the various restaurants of the Casa de Campo resort, with the idea of announcing the new cuisine of each place.

Casa de Campo is currently going through a process of transformation, where the leadership is innovating every area that makes up this prestigious destination, with the goal of adapting to the changing times and competing in the international market. In terms of gastronomy, Flavors of the World meets the goal of positioning the resort at a national and international gastronomy destination. The gastronomy initiative will continue with Flavors of Portugal from December 2-4, 2016.

In order to reserve your place at any of the Flavors of the World events by Casa de Campo, please contact (809) 523-3333, ext. 3165 and 3166, or visit at [casadecampo.com.do](http://casadecampo.com.do).

###

**About Casa de Campo**

Casa de Campo Resort & Villas – a member of the Leading Hotels of the World – attracts a distinguished clientele of travelers with its magnificent selection of ample rooms, suites and luxurious villas, as well as guaranteed service of gourmet cuisine, fine wines and liquors in all of the resort's restaurants and bars, a Marina & Yacht Club with 370 docks, a Polo and Equestrian Club, a Tennis Center and a Shooting Range with an expanse of 245 acres. This luxurious Caribbean destination spans 7,000 tropical acres on the southeastern coast of the Dominican Republic, and is also home to three of the most challenging golf courses, all designed by Pete Dye, including Teeth of the Dog, Dye Fore, and Links. Casa de Campo also has Altos de Chavón, a replica artisan village of a 16<sup>th</sup> century Mediterranean city with boutiques, museums, and a Greek-style amphitheater with a 5,000-seat capacity, inaugurated by Frank Sinatra in August 1982.