

## South America

Like the geography of the continent itself, the cooking of South America is dazzlingly diverse and often exotic. Its contribution to the Latin kitchen reflects a unique fusion of not only sophisticated pre-Columbian civilizations and the European culinary traditions introduced by explorers and settlers from Spain and Portugal, but also strong influences from Africans, Middle Easterners, and Asians who settled here. Over five millennia ago, natives in Peru's Ayacucho basin grew beans, squashes, chiles, corn, and the two ancient grains featured in our Sweet Corn Flan with Quinoa and Amaranth. The Incan Empire brought further sophistication and religious reverence to growing these foods, as well as potatoes, and their cultivation spread throughout Latin America.

Starting in the 15th century, Old World explorers brought their own styles of cooking and ingredients to this New World. Spaniards introduced livestock along with such ingredients as olives, olive oil, oranges, nuts, and Mediterranean seasonings, a combination of influences evident in such dishes as our Sautéed Veal Sweetbreads with Huacatay (Peruvian black mint). The sheep farming they introduced to Patagonia combined with native traditions to create innovative new ways to enjoy lamb and mutton. Meanwhile, native foods including the new refinement in a wide range of dishes, from the Venezuelan corn cakes called arepas.

The Portuguese, settling primarily in Brazil, brought similar influences to those the Spanish introduced, along with such favorite ingredients such as salt cod, Moorish spices, and a particular love of sausages and stews. Combined with the cooking traditions of the estimated more than three and a half million African slaves who were brought to Brazil, this resulted in such distinctive New World specialties as feijoada, the Brazilian national dish of black beans and cured meats.

Throughout South America, an abundance of sea life combined with Old and New World ingredients and traditions to create a distinctive array of seafood dishes. You can sample them in a variety of dishes including crudo, a distinctive Ecuadorian take on ceviche, to soft-shell crabs in the style of Cartagena, Colombia.

venezuelan arepas 14  
TRADITIONAL FRIED CORN CAKES  
WITH SOFTSHELL CRAB IN THE STYLE  
OF CARTAGENA, COLOMBIA

argentine mushroom carpaccio 11  
KING OYSTER, BLUEFOOT, AND  
CHANTERELLE MUSHROOMS,  
CHIMICHURRI SPICES, COMBAVA LIME

bolivian anticuchos 10  
WHITE SEA BASS SKEWERS MARINATED  
WITH SPICY AJI YELLOW PEPPERS,  
SEMILLA SALSA

peruvian quechua 12  
SWEETBREADS, PERUVIAN POTATOES,  
HUACATAY FROM THE INCAN WORLD

puerto rican mofongo 26  
WHITE SEA BASS FILLET, GARLIC,  
PLATANOS REFRITOS, LARDO IBÉRICO

cuban moros y cristianos 26  
ORGANIC SQUAB, BLACK RICE,  
WHITE BEANS

brazilian feijoada 24  
FIRE-GRILLED LAMB CHOP,  
BRAZILIAN BEAN-AND-CHORIZO STEW,  
MALBEC REDUCTION

costa rican puerco 23  
COFFEE-BRAISED KUROBUTA PORK  
TENDERLOIN, NATURAL SUGAR CANE  
SAUCE