## Best of the Trans-Americas Journey 2023: Best Food and Beverages in Chile & Argentina

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This post is part 2 of 2 in the series Best of 2023

In 2023, we spent (even more) months eating and drinking our way through Buenos Aires and the Mendoza region in Argentina. We also spent plenty of time discovering great food and drink in the Patagonia region and wine-country regions of Chile. Welcome to Part 2 of our annual "Best of" posts. Our best food and beverages 2023 post includes an exclusive full moon/new moon dinner in Argentina, an unsung chef near the bottom of Chile, freaky fish, passionately prepared ice cream, a surprise distillery, and much more. Part 1 covered the best adventures of 2023.

## Best food and beverages 2023 in Chile & Argentina

Eating and drinking in 2023 included fresh fine dining, commute-worthy pizza, vegetables galore, a wonderfully tweaked tasting many, and one dish we probably wouldn't eat again (guess which one).

## Best wine country lunch: Rayuela, Colchagua Valley, Chile



Just a few of the outstanding dishes served at Rayuela Restaurant, part of the Viu Manent Winery in the Colchagua Valley of Chile.

The Colchagua Valley is a noted wine region in Chile and Viña Viu Manent winery is a historic part of the valley's winemaking scene. The winery's Rayuela Restaurant (located across the street from the winery where tours and tastings are offered) is a culinary bright spot in the region. The word rayuela means "hopscotch" in Spanish and members of the current generation of this family-owned winery believe that the name of a "simple, informal, and fun" game also suits their casual but buttoned-up restaurant. Expect fresh seafood in many forms (much of it brought in from Chiloe Island), homemade pasta, a range of meats cooked in a large outdoor grill area, simple but skilled use of seasonal vegetables (we're still dreaming of the tomato salad we had, pictured above top right), and elegant desserts like silky flan with homemade mascarpone and lemon. Of course, it's all served with somm selected choices from the wide range of Viu Manent wines.