

3 COURSE PRIX FIXE- \$45pp (exclusive of all beverages and gratuity)

Guests to select one item for each course on the evening of the event

appetizers

please select one

cebiche de pescado "5 elementos"

traditional cebiche of fresh fish "cooked" in lime juice with a marinade of onions, cilantro, pepper and salt

chicharron de langostinos

crispy golden prawns studded with quinoa, served with a huacatay-peanut sauce

causa morada

fresh lime-flavored potato mixture pressed into a cake with a smoked trout filling, served chilled

tabule salad

quinoa salad served with queso fresco, avocado and olives

entrees

please select one

corderito de los andes

a succulent double rack of grass-fed lamb, grilled to order, served with a Peruvian yellow potato and two cheese timbale with a sublime roasted pepper demi-glace

pollito al pisco con toques chorrillanos

pisco-brined Draper Valley chicken, roasted to order with Peruvian peppers, tomato and chickpeas, accompanied by crispy quinoa-coated potato croquettes and a corn purée

quinoto de hongos de la montaña

grilled market fresh vegetables on a bed of golden beet and local mushroom "risotto", laced with truffle oil

dorado al rocoto y kion

roasted mahi mahi, over shitake mushroom, smoked bacon, and bok choy broth, topped with slivers of ginger, rocoto and scallion basted with hot sesame oil, served with asparagus- quinoa fried rice

desserts

please select one

canutos de quinoa y maracuya

crisp quinoa studded cannolis stuffed with passionfruit mousse, served with mango-lemongrass sorbet and caramel

torta de chocolate

decadent chocolate cinnamon cake served with lucuma ice cream and a toasted corn praline

flan de queso de cabra

creamy goat cheese and lemon cake served with basil-habanero sauce and seasonal berries

helado del dia

rich gelato ice-cream of the day



4 COURSE PRIX FIXE- \$52pp (exclusive of all beverages and gratuity)

Guests to select one item for each course on the evening of the event

cebiches

please select one

cebiche de pescado "5 elementos" traditional cebiche of fresh fish "cooked" in lime juice, with a marinade of onions, cilantro, and peppers

mixto vegetariano mixed vegetarian

mango verde y langostinos green mango, passionfruit and prawns

tiradito a la chalaca sashimi- style fresh fish in an aji Amarillo vinaigrette

appetizers

please select one

sopa del dia soup of the day

chicharron de langostinos crispy golden prawns studded with quinoa

causa morada fresh lime scented potato cake with a smoked trout filling, served chilled

tabule salad quinoa salad served with queso fresco, avocado and olives

entrees

please select one

corderito de los andes a succulent double rack of grass-fed lamb, grilled to order, served with a Peruvian yellow potato and two cheese timbale with a sublime roasted pepper demi-glace

pollito al pisco con toques chorrillanos

pisco-brined Draper Valley chicken, roasted to order with Peruvian peppers, tomato and chickpeas, accompanied by crispy quinoa-coated potato croquettes and a corn purée

quinoto de hongos de la montaña

grilled market fresh vegetables on a bed of golden beet and local mushroom "risotto", laced with truffle oil

dorado al rocoto y kion

roasted mahi mahi, over shitake mushroom, smoked bacon, and bok choy broth, topped with slivers of ginger, rocoto and scallion basted with hot sesame oil, served with asparagus- quinoa fried rice

desserts

please select one

torta de chocolate decadent chocolate cinnamon cake with lucuma ice cream and a toasted corn praline

helado del dia rich gelato ice-cream of the day

canutos de quinoa de marayuca crisp quinoa studded cannolis stuffed with passionfruit mousse, served with mango-lemongrass sorbet and caramel

flan de queso de cabra

creamy goat cheese and lemon cake served with basil-habanero sauce and seasonal berries



5 COURSE PRIX FIXE- \$60pp (exclusive of all beverages and gratuity)

Guests to select one item for each course on the evening of the event

course 1 (please select one)

cebiche de pescado "5 elementos"

traditional cebiche of fresh fish "cooked" in lime juice with a marinade of onions, cilantro, pepper and salt

cebiche de mango verde y langostinos

traditional cebiche of green mango, passionfruit and prawns

cebiche de mixto vegetariano

traditional cebiche of freshly mixed vegetables

course 2 (please select one)

causa nikkei

spicy tuna, crab salad and crispy shrimp layered with a key lime potato purée

causa morada

smoked trout layered with a key lime potato purée

causa solterito

savory vegetable and cheese salad layered with a key lime potato purée

course 3 (please select one)

dorado al rocoto y kion

roasted mahi mahi, over shitake mushroom, smoked bacon, and bok choy broth, topped with slivers of ginger, rocoto and scallion, basted with hot sesame oil, served with asparagus-quinoa fried rice

conchas del señor de sipan

quinoa-crusting diver scallops perched on top of wilted spinach and parsnip purée, with golden beet and crabmeat "cannelloni", and a duet of red beet and passionfruit reductions

quinoto de hongos de la montaña

grilled market fresh vegetables on a bed of golden beet and local mushroom "risotto", laced with truffle oil

course 4 (please select one)

bistéc al pisco

Pisco- marinated Cascade Natural New York Strip, grilled to order and served with local mushrooms, heirloom radish-rocoto chimichurri, and crispy parmesan tuile stuffed with julienned vegetables

corderito de los andes

a succulent rack of grass-fed lamb, grilled to order and served with a Peruvian yellow potato and two cheese timbale with a sublime roasted pepper demi-glace

porto saltado

wok-fried wild mushrooms with onions, tomatoes, soy sauce, garlic and aji, served with rice and fried yuca

desserts (please select one)

canutos de quinoa y maracuya

crisp quinoa studded cannolis filled with passionfruit mousse, served with mango-lemongrass sorbet and caramel

torta de chocolate

decadent chocolate cinnamon cake served with lucuma ice cream and a toasted corn praline

helado del dia

rich gelato ice-cream of the day