

Valentine's Day Menu \$75 per person

Complimentary cocktail included
(Pisco Sour or Chicha tu ma!)

1st Course (choice)

Cebiche Nikei

Ahi Tuna, red onion, Japanese cucumber and avocado in tamarind *leche de tigre*

Cebiche Crudo

Prawn, sea urchin and scallops in sea urchin *leche de tigre*

Cebiche Clasico

California Halibut in a classic *leche de tigre*, red onions, habanero, Peruvian corn and yam

2nd Course (choice)

Causa Duo

causa limeña Dungeness Crab, avocado purée, quail egg, with basil cilantro oil

causa casera Purple potato causa, artichokes, asparagus, avocado and tomato confit

Oysters Duo

a la Chalaca and with Rocoto Caviar

Empanada de Choclo

Stuffed with peruvian corn *choclo*, butter, and *aji amarillo*

Anticuchos de Hongos

Grilled big trumpets with cilantro chimichurri and anticuhera sauce

3rd Course (choice)

Chupe Andino

Traditional Peruvian soup with potatoes, ají panca, fava beans, rice and poached egg

Lomo Saltado

Traditional Peruvian style stir-fry of sautéed beef tenderloin, onions, tomatoes, cilantro, soy sauce, garlic with fried potatoes and rice

Risotto Camarones

Risotto with aji Amarillo and squash. Cilantro seco sauce and chimichurri of ajies

Arroz con Pato

Roasted duck leg and vegetables over rice cooked in cilantro, ají amarillo and dark beer served over rice

Bass Nikei

Striped Bass and soy beans with ginger, scallions and sesame broth, served with vegetables and chaufa rice

Tira de Asado

Short rib marinated on red wine and aji panca over choclo (Peruvian corn) pepian

4th Course Dessert Trio

Arroz con leche

rice pudding with fresh strawberries, sweet balsamic reduction and butterscotch sauce

Suspiro

Classic *dulce de leche* mousse with port wine meringue

Crepa de Chocolate

Chocolate crêpe filled with *lucuma* mousse and chocolate ganache, meringue ice cream with cointreau and fresh orange sauce