



By Executive Chef Fernando Nieves

5-Course Menu

FIRST COURSE

Classic white fish ceviche with yellow chili and rocoto pepper.

Beef heart skewers marinated in traditional Peruvian adobo.

SECOND COURSE

Crispy seafood platter with Creole sauce, served with pickled red onions and yuca chips.

THIRD COURSE

Lime-style mashed yellow potato filled with octopus in olive tapenade, fresh avocado, and boiled egg.

FOURTH COURSE

Stir-fried beef tenderloin with jasmine rice, baton-style potatoes, and sautéed vegetables.

FIFTH COURSE

Peruvian dessert trio: picarones (Peruvian fritters), alfajores (Shortbread cookies filled with creamy dulce de leche) and lucuma suspiro limeño (Lucuma fruit pudding)

\$65 per person

**Taxes and 18% gratuity not included.*

***Please inform your server of any allergies or intolerances.**

***Consuming raw or undercooked foods may increase your risk of foodborne illness.**