



**FIRST
SEATING
\$149**

bandeja marina

Oyster, nigiri & causa

cebiche

*Local halibut in artichoke leche de tigre,
and artichoke chips*

tiradito

*Dungeness crab in smoked black garlic
leche de tigre*



SECOND COURSE

anticucho

*Jumbo prawns, purple potatoes, garlic chips,
chimichurri and watercress salad*

pescado

*Grilled Alaskan halibut, organic black rice,
aji Amarillo and kabocha squash sudado broth*

huatia

*boneless short ribs stew in aji panca, red wine a
nd herbs, served on quinoa-corn toasted tamal*



DESSERT

la peruana

*Organic Peruvian chocolate, banana passion
fruit moussecacao-quinoa crumble*