

MOTHER'S DAY MENU

May 9, 2021 | 3 course

55 per person
selection of one dish per course

TUNA CAUSA

yukon gold potato, aji amarillo crema, edamame, cilantro,
red onion, celery, sliced egg, avocado mousse, olive soil

GRILLED ZUCCHINI SALAD

heritage blend, queso fresco, huancaína sauce,
quail egg, cherry tomato, crispy quinoa

MUSSELS AND FRITES

white wine, aji amarillo, garlic butter,
parsley, huancaína aioli

LINGCOD PAELLA

chorizo, corn, shrimp, squid, chalaca,
smoked paprika emulsion, broccoli

ROASTED RACK OF LAMB

garlic butter quinoa crust, yam and squash purée,
grilled asparagus, aji verde, chimichurri

CAULIFLOWER STEAK

miso roasted, kale salsa verde, purple cabbage puree,
pistachio, queso artichoke empanada, brussels sprouts

ROASTED RHUBARB

whipped yoghurt, pistachio nameraka,
rhubarb compote

DARK CHOCOLATE PAVE

chocolate brownie base, gooseberry,
hazelnut praline, chocolate ice cream

DAILY SORBET

selection of three, fresh fruit

EXECUTIVE CHEF **Jorge Kim**

PRICE EXCLUDES TAX AND GRATUITIES