



# Valentine's Day Menu

\$145 Per Person ++

*choose one from each category*

## Toast

Enjoy a half glass of your choice of

House Bubbles or Fizzy Mocktail

## First

**Asparagus Salad** citrus & stone fruit, burrata, crispy pancetta, mustard passion fruit vinaigrette

**Salmon Bite** Coho salmon crudo, whipped honey and ginger spread, house-made yam chip

## Second

**Beef Tartare** minced fillet mignon, capers, panca anticuchera sauce, batard crostini

**Carpaccio de Pulpo** peppercorn seared Iberian octopus, kalamata olive mousse

**Raviolo de Acelga** stuffed with swiss chard, aji amarillo, leek, ricotta cheese, topped with aji amarillo beurre blanc

## Main

**Seared Duck Breast** panca chocolate sauce, squash gratin

**Lobster Tail** butter poached, green tomatillo, creamy bisque

**Braised Oxtail** choclo polenta, rocoto horseradish sauce, panca demi glaze

## Dessert

**Dragon Fruit** tres leches sponge cake soaked in three milks, dragon fruit filling

**Tiramisu Apasionado** classic tiramisu with passion fruit

**Chocolate Carlitos** flourless chocolate terrine, pisco whipped cream & fresh berries

Consuming raw or undercooked eggs, meat, seafood or poultry may increase your risk of foodborne illness.  
A 20% Valentine's Day service charge will be automatically added to all parties. Thank you for celebrating with us!