

THANKSGIVING MENU

Tres Salsas de Ajies con Pan de Papa y Quinoa
Maní (peanut) Maracuya (passionfruit) and Verde (jalapeño) salsas with potato-quinoa bread

Entradas (select one)
(Appetizers)

Sopa de Parihuela

A twist of the traditional *Chupe de Parihuela*, Peruvian seafood soup made with *sofrito aji panca-mirasol* and blended fresh seafood in a rich tomato fish broth

Locro Serrano

Squash stew with Andean tubers and cheese, served with garlic rice

Ensalada Verde Peruana

Local greens with hearts of palm, asparagus and cotija cheese in a passionfruit vinaigrette

Quinoa con Verduras

Lime-scented quinoa salad with avocado, mint, cotija cheese, mint and olives

Cebiche de Pescado “5 elementos”

Our iconic preparation of fresh fish in *leche de tigre*

Cebiche Mixto Chorrillano

Shrimp, mussels, scallops, octopus, calamari and fish in *leche de tigre*

Empanadas de Carne

Flaky pastry filled with slow-cooked beef, raisins, egg and botija olives served with *salsa criolla*

Empanadas de Acelga

Flaky pastry stuffed with braised chard, mushrooms, egg and mozzarella served with *salsa criolla*

Palate Cleanser

Lime Sorbet scented with *huacatay* (black mint)

Platos de Fondo (select one)
(Main Courses)

Pavo Colonial

Roasted cascade natural turkey breast stuffed with *pisco* soaked raisins, topped with *aji mirasol* gravy and served on a bed of braised local oca and swiss chard. accompanied by *aguaymanto* (gooseberry) compote and *papa fiambre* (rustic purée of heirloom Peruvian potatoes)

Lomo Saltado

Cascade natural beef tenders wok-fried with onions, tomatoes, oyster sauce, garlic and *aji amarillo*, served with yukon gold *papas fritas* and garlic rice

Pescado al Rocoto y Ki6n

Grilled fresh fish topped with slivers of ginger, *rocoto* and scallion, basted with sizzling sesame oil, served over shiitake mushrooms and bok choy in a smoked pork broth, served with asparagus-quinoa fried rice

Arroz con Mariscos

Peruvian style paella: *sofrito de aj6es*-infused rice served with fresh seafood (mussels, calamari, octopus, shrimp, saut6ed white fish, and a seared diver scallop) accompanied by *salsa criolla*

Seco a la Norte6a

An old family recipe - lamb shank slow-cooked in the northern Peruvian style, in a rich cilantro-black beer sauce, served with a classic *guiso de frijoles*, garlic rice and *salsa criolla*

Quinotto "Chisaya Mama"

The incas referred to quinoa as the mother of all grains - quinoa "risotto" with grana padano cheese, golden beets, local mushrooms and market fresh vegetables, laced with truffle oil

Postres (select one)
(Desserts)

Pastel de Membrillo y Pecanas

Fresh local quince tarte made with toasted pecan crust and topped with chantilly cream

Chocolate Andino

A quinoa flour brownie layered with a rich gold dusted chocolate ganache, finished with a seasonal fruit gastrique and avocado creme anglaise

Trio de Delicias Peruanas

(a sampling of three classic Peruvian desserts)

Alfajor a cookie scented with key lime and filled with *manjar blanco*

Helado de Lucuma a silken, sweet and seductive ice cream from Peru's national fruit

Chocoteja a chocolate candy, from the city of Ica, filled with *manjar blanco*