

DÍA DE LOS ENAMORADOS

A SPECIAL THREE COURSE VALENTINE'S DINNER



PINK FLIGHT 30

3 Rosé selections, 4oz each

1st-Andre Dezat Sancerre Rosé

2nd-Elevée Rose of Pinot noir

3rd-Ransom Rosato Frizzante

OREGON FLIGHT 35

3 local selections, 4oz each

1st-Argyle Blanc de Blancs Sparkling

2nd-Leah Jørgensen Cabernet Franc Reserve

3rd-Brooks Tethys Late Harvest Riesling (2 oz)



APERITIVO

OSTRAS EN LECHE DE TIGRE CON TOQUE NIKKEI*

Miyagi oysters on the half-shell in "tiger's milk," with pickled *gengibre* (ginger) and a chive spear (GF)

SINGLE: \$3

HALF DOZEN: \$17

FULL DOZEN: \$32

- PLEASE SELECT ONE ITEM FROM EACH COURSE -

GF: gluten free | V: vegetarian

please inform your server of any allergies or dietary restrictions

ENTRADAS

TIRADITO DE BETARRAGA

In the Nikkei style of Peruvian cuisine influenced by Japanese immigrants- thinly sliced roasted red and golden beets accompanied by *ají verde al batán*, pickled vegetables and sesame oil. (GF/V/Vegan)

SOPA AL ESTILO PARIHUELA

A twist on *Parihuela*, the Peruvian classic seafood stew made with Oregon bay shrimp, scallops and mussels in a rich broth of tomatoes and *sofrito de ají panca y ají amarillo*.
Garnished with a toasted crouton and salmon caviar.

CEBICHE "CINCO ELEMENTOS" *

Our iconic preparation of fresh fish in *leche de tigre*. Served with sweet potato and sweet corn. (GF)

PAPA A LA HUANCAÍNA

A dish from the Huancayo region of Peru. Slices of purple potato topped with *salsa Huancaína* (cheese and yellow pepper sauce), accompanied by hard-boiled egg and *aceituna botija* (Peruvian olive.) (GF)

LANGOSTINOS AMELCOCHADOS

Honoring the abundance of seafood in Peru and the Northwest- fried, panko crusted shrimp, marinated Peruvian-style and dipped in *melcocha* (a sweet and tangy sauce,) complemented by cauliflower purée, pickled cauliflower, rocoto, radish and micro cilantro.

EMPANADAS PERUANAS

Flaky pastry with savory fillings.

Choose from *Carne* (slow-cooked beef with raisins, egg and olive)

-or-

Acelgas (braised spinach and chard, mushrooms, egg and mozzarella.) (V)

PLATOS DE FONDO

BISTÉC DE MEDIANOCHE*

Grilled 6oz ribeye steak flash-marinated in fresh lime, garlic and cumin; finished with *chicha morada* reduction. Served alongside *pastel de choclo* (fresh corn soufflé) and roasted brussels sprouts. (GF)

PESCADO A LA CHORRILLANA

Seared mahi mahi in *sofrito de ají panca*, garlic and onion.
Topped with salsa chorillana (sliced onion, tomato and *ají amarillo*) and served with garlic rice.
A popular dish in the fishing town of Chorillos. (GF)

ARROZ CON MARISCOS

Peruvian style paella. *Sofrito de ajíes*-infused rice served with fresh mussels, calamari, octopus, shrimp, white fish and a seared diver scallop; Accompanied by *salsa criolla*. (GF)

SECO DE CORDERO

Slow-cooked beer and cilantro-braised lamb shank, garlic rice, beans, *salsa criolla*. (GF)

PORTO SALTADO

Portobello mushrooms wok-fried with onions, tomatoes, soy sauce, garlic and *ají amarillo* served with *papas fritas* and garlic rice. A vegetarian twist on the classic *Lomo Saltado*. (GF/V/Vegan)

QUINOTTO “CHISAYA MAMA”

“Risotto” of quinoa—the Incan Mother of All Grains, Grana Padano cheese, local mushrooms and golden beets, laced with truffle oil. (GF/V)

POSTRES

PONDERACIONES CON HELADO DE LÚCUMA

Lightly fried spiral pastry served on top of *chicha morada* mousse, accompanied by *lúcuma* ice cream.
A traditional dessert from colonial Peru. (V)

CHOCOLATE ANDINO

Quinoa flour brownie layered with rich, gold-dusted chocolate ganache finished with seasonal fruit gastríque and avocado crème anglaise. (GF/V)

CHUPETE DE HELADO AREQUIPEÑO

A twist on the traditional “queso helado” presented here as two vanilla-cream popsicles dipped in spicy dark chocolate; served with a glazed strawberry. (GF)

SORBETE DE CAVA Y FRESA

House made strawberry-cava sorbet. (GF/V/Vegan)

ANTOJITOS

A tasting of two classic Peruvian desserts: *Alfajorcito*- Lime-scented cookie with manjar blanco, and *Chocoteja*- a roof-tile shaped chocolate truffle filled with manjar blanco.

ADULTS AND CHILDREN 12 AND OVER \$65 | CHILDREN UNDER 12 \$32.5 WITH 1/2 PORTION ENTREE

20% GRATUITY IS ADDED TO ALL CHECKS | SOME DISHES MAY CONTAIN PEANUTS. PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES

* may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness