

la
mar

cocina
peruana

Valentine's Day

PRIX FIXE MENU

\$135.00 per guest

STARTERS

Choose one

Cebiche Apaltado

local halibut in leeks Leche de Tigre, avocado, caper, choclo, and sweet potatoes

Cebiche Nikkei

Ahi tuna in rocoto-tamarind Leche de Tigre, cucumber, and chili oil

Tiradito Valentín

Maine scallop, Mendocino sea urchin sauce, choclo, avocado, and cilantro oil

Poke Criollo

Tuna toro, Hamachi, salmon belly, sea urchin, and quail egg

Crab Causa

whipped purple potatoes, topped with Dungeness crab salad, avocado, quail egg, and winter truffle

Cebiche Veggie

Parsnip root in sweet pepper leche de tigre, radish, and tapioca and quinoa chips

Concha y Caviar

grilled Maine scallops, sunchoke-parmesan foam, topped with osetra caviar





— MAIN COURSES —

Choose one

Pulpo Anticuchero

grilled Spanish octopus glazed with anticuchera sauce, served on the chanterelle mushroom and fava bean kapchi

Pescado Enchilado

grilled Alaskan halibut, yuca mashed, Peruvian corn cider, and aji Amarillo broth

Pasta Achupado

Bucatini pasta, Dungeness crab meat, prawns, scallops, stewed in chupe sauce, huacatay aioli

Langosta a la Norteña

grilled Maine lobster, served on the creamy arborio rice, aji Amarillo, and butter sauce

Aeropuerto Mar y Montaña

fried rice with wagyu beef, covered with scallop omelet, and shredded winter truffle

Lomo Saltado

traditional Peruvian-style prime beef tenderloin, tomatoes, cilantro, garlic, soy and oyster sauce, potatoes, and rice

— DESSERT —

Chocolate Cake

Moist chocolate cake layered with Manjar Blanco mousse, 70% chocolate mousse, chocolate fudge