

la  
mar

cocina  
peruana

# Valentine's Day

## PRIX FIXE MENU

*\$119.00 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 ————

**Suspiro Loco**

a cup filled with manjar de yemas foam, vanilla ice cream, almond crumble and fresh strawberry salad, topped with homemade cotton candy