



San Valentines Week

3 course menu \$45

+ Wine pairing \$20

(Complimentary glass of champagne at beginning of meal)

FIRST COURSE

Sopa de Mani | BOLIVIA *Rose-L'Ostal Cazes-France*

Bolivian soup infused with peanuts, short ribs, and potatoes. Topped with crunchy potato sticks.

Ensalada de Quinoa | ECUADOR *Sauvignon blanc – Intipalka-PERU*

Organic quinoa, arugula, cucumber, radishes, choclo, green onion, avocado topped with nata and honey vinaigrette.

Pulpo al Olivo | PERU *Pinot Nior-Oregon*

Fresh thinly sliced octopus covered with Peruvian olive creamy sauce, candied sweet potatoes, roasted choclo and black quinoa caviar.

SECOND COURSE

Menestra con carne Asada | ECU *Malbec-La Florencia- Argentina*

Grilled Certified Angus beef outside skirt steak, white rice, lentil stew, curtido, baked sweet plantain and avocado.

Borrego Estofado | CHILE *Tempranillo- Sierra de Miros- Spain*

Braised leg of lamb, Chilean salad and parsley butter yellow potatoes. Served with Pebre and bread.

Pesado Frito | VEN *Chardonnay Tarapaca- Chile*

Whole grilled snapper, served with a side of traditional Venezuelan salad and tostones.

THIRD COURSE

Leche Asada | CHI *Magdalena-Santiago Queirolo-Peru*

Chilean style baked custard, persimmon compote, and toasted salty almonds.

Chaja | ARG *Sweet red wine-Costa Rosa- ITALY*

Vanilla cake stuffed with peaches, liquor and dule de leche. Topped with meringue.

Empanada de Viento con Morocho | ECU *Prosecco-Tomasella _Italy*

Two fluffy cheese-filled empanadas paired with cracked hominy pudding and topped with cinnamon.

Happy Valentine 's Day. Thank you for dining with us! Beverages, taxes & gratuity are not included.