

# RESTAURANT WEEK AUGUST 12th to 26th

\$35 Per Person

WINE PAIRING \$18 (3 Wine tasting)

## PRIX FIXE MENU

### APPETIZER

#### “ORIENTE”

Caribbean style ceviche in fried plantain cups, red onion, celery leaf, coconut nikkei tiger's milk

OR

#### “GYOZA”

pork & cabbage, spicy mustard, miso & sake broth

**Wine pairing:** Pedro Ximenez (light bodied, crisp, green apple notes)

### MAIN

#### SHORT RIB & “TACU TACU”

Slow braised short rib in coconut & banana leaf, rice & beans “tacu tacu”, plantain puree

OR

#### SPICY EGGPLANT & TOFU NOODLES

Stir fried noodles, edamame, kale, tomato, asparagus, crispy eggplant, aji-egg yolk emulsion & grilled tofu

#### Wine pairing, choose one:

Gougenheim Malbec (full bodied, dark fruit, robust tannins)

Or

Amalaya Torrontes-Riesling (light bodied, crisp, floral)

### DESSERT

#### AMAZONIAN CHOCOLATE TART

Roasted cashews, Lucuma ice cream

Or

#### SORBETS

Trio of Amazonian fruit house made sorbet, mochi cake

#### Wine pairing:

Susana Balbo late harvest Torrontes (medium bodied, vanilla & white flowers)

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CONSUMING RAW OR UNDERCOOKED SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

PARTIES OF 6 OR MORE WILL INCLUDE 18% GRATUITY

ALL TO GO ORDERS WILL BE CHARGED \$2