

**EASTER MENU
DINNER
3 COURSE**

\$55 per person

CRAB CAUSA

yukon gold potato, quail egg, olive soil,
huancaína sauce, crispy yam

or

GRILLED ROMAINE HEARTS

soft boiled egg, caesar dressing,
parmesan, boquerones

CAST IRON PAELLA

scallop, prawns, mussels, chorizo iberico,
aborio rice, edamame, red bell peppers

or

ROASTED RACK OF LAMB

garlic butter quinoa crust, yam and squash purée,
grilled asparagus, aji verde, chimi churri

ROASTED RHUBARB

whipped yogurt, pistachio nameraka,
rhubarb compote

or

SORBET

daily selection of three, fresh fruit

Executive Chef **Jorge Kim**

PRICE EXCLUDES TAX AND GRATUITIES