



# set menu

\$75

## **YUCCA RELLENAS**

yucca + short rib + spicy mayo

## **FIRST COURSE**

### **SALMON CEVICHE**

cucumber + coconut crisps + coconut chili lime tiger's milk

### **OYSTER MUSHROOM CEVICHE**

truffle + pickled jalapeño + sweet drop pepper + furikake + sweet potato crisp

## **SECOND COURSE**

### **CHICKEN SKEWER**

uchucuta dressing + jalapeño salsa

### **BABY BEET SALAD**

hearts of palm + honey & lime + pepitas + goat cheese uchucuta + pistachio

## **THIRD COURSE**

### **WHOLE BRANZINO**

aji amarillo coconut sauce + fried brussel sprouts + soy emulsion

### **CORN**

grilled corn + aji amarillo aioli + chimichurri + huitlacoche + truffle

### **YUCCA FRIES**

cassava + huancáina + jalapeño huacatay

## **DESSERT**

### **LULO MOUSSE**

caramel + cocoa nib + puffed quinoa + mango + mint

