

FLAVORS OF PERU DINNER

OCEANO KITCHEN

SUNDAY NOVEMBER 6TH 2022

6 COURSE TASTING MENU WITH WINE PAIRINGS

sweet corn & aji amarillo soup

razor clams, sea urchin, huacatay

nikei style cebiche mixto

soy- ginger leche de tigre, coconut, rocoto pepper, lime, cancha

beef tartar & anticucho de corazon

aji verde, radish, lemon oil, bone marrow crumble, crispy plantain

arroz con pato ahumado

Smoked duck leg, peruvian green rice, chocolo, scallion, culantro

wood roasted suckling pork chop

quinoa risotto, calabaza, queso paria, sarza criolla

peruvian chocolate & aji amarillo cake

lucuma ice cream, granadilla, smoked salt from maras

\$200 per person (plus gratuity)

**TICKETS FOR SALE AT OCEANO KITCHEN OR THROUGH
OUR WEBSITE @ oceanokitchen.com**