Villa Perú

MODERN PERUVIAN CUISINE

5 COURSE PRIX FIXE MENU

$75 PER PERSON WITH CHAMPAGNE TOAST

COURSE I

FILET MIGNON ANTICUCHO

Pieces of Filet Mignon, laying in a secret mild spicy Panca marinated, skewed, and brought to a smoking fire.

VEGETARIAN CAUSA MORADA

Peruvian purple potato with a salad of green beans, fresh corn, cotija cheese and tomatoes.

CEVICHE DE CORVINA

Corvina fish marinated in Peruvian Rocoto aji pepper, classic Leche de Tigre and cilantro, served with red onion, sweet potato and Choclo Peruvian corn.

COURSE II

CHUPE DE CAMARONES

Creamy shrimp chowder, Peruvian corn, green peas, eggs and rice.

CREMA DE LOCRO SERRANO

Traditional squash stew with Andean tubers and cheese, served with quail egg.

COURSE III

CORDERITO NORTENO

Braised lamb shoulder slow-cooked in the Northern Peruvian style, in a rich cilantro-black beer sauce, served with Peruvian classic guiso de frijoles, white rice and salsa criolla.

ESCABECHE DE POLLITO PUREE DE CAMOTE

Pisco-brined free range organic chicken, grilled, served with escabeche-style pickled onions, aji-amarillo and a sweet potato puree, topped with Botija olives and quail egg.

HONGOS SALTADO

A medley of mushrooms wok-fried with onions, tomatoes, gluten free soy sauce, garlic and aji-amarillo, served with Yukon Gold Peruvian fries and garlic white rice.

PESCADO A LA PARRILLA CON QUINOTTO

Grilled Red Snapper, served “with the mother of all grains” Quinoa in a risotto style with golden beets, local mushroom and Grana Padano cheese, laced with truffle oil.

COURSE IV

HAND-SELECTED CHEESE BOARD

COURSE V

PIONONO

“Gateau Roule” a soft and light sponge cake, Manjar Blanco creamy filling, top with powder sugar and berries.

PERUVIAN KEY LIME PIE

A Peruvian key lime custard, covered with a rich layer of meringue bruleed.

TORTA DE CHOCOLATE ANDINO

Chocolate ganache cake layered with a rich cacao chocolate fudge, finish with a blackberry gastrique and Chantilly cream.