

FEBRUARY 24

PERUVIAN

5-COURSE WINE PAIRING DINNER

\$69.95/pp* • Reservations 201-The-BigM



PIMIENTOS RELLENOS

STUFFED PEPPERS

Hollowed out vegetable filled sweet peppers topped with a Béchamel sauce.

CHARDONNAY



OCOPA AREQUIPEÑA

PERUVIAN SAUCE & POTATOES

Sun-dried chili sauce given its color from Huacatay, or "black mint", a Peruvian herb.

●●●
SAUVIGNON BLANC



ARROZ CON MARISCOS

SEAFOOD RICE

Peruvian version of the Spanish paella that combines flavorful rice and fresh seafood.

●●●
PINOT GRIGIO



FETTUCCHINE A LA HUANCAINA CON ASADO

STEAK & PASTA

Pasta in a creamy huancaína (peruvian yellow pepper and fresh cheese) sauce, topped with tenderloin steak with red wine reduction.

PINOT NOIR



TIRAMISÚ

The classic dish as you know it in a Coffee Glaze with Pisco (Peruvian brandy) Reduction

SPARKLING WINE



ADD A LA CARTE FOR \$22*
CEVICHE AL AJI AMARILLO

Fresh fish in a Peruvian yellow pepper sauce

*Excludes tax and gratuity.