



## **3-Course Menu \$58**

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**Red Delicious Apples and Almond Salad**  
with Fine Herbs Vinaigrette

**Warm “Cachapa” Corn Soufflé**  
with Guayanes Cheese

**Corvina Ceviche with Poblano Peppers, Guacamole,**  
and Blue Corn Tortilla Chips

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**Shrimp and Scallop “Quinoto”**  
Quinoa Risotto with Asparagus

**Cacao’s “Arroz con Pollo” – Free Range Chicken Breast Saffron  
Sauce,**  
Red Pepper Risotto and Green Pea Puree

**Braised Beef Cheeks with Red Wine Sauce**  
and Creamy Jalapeño Polenta

**Wild Boar Tenderloin Anticucho**  
with Huacatay Sauce and Aji Amarillo Mashed Potatoes\*

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**Chocolate Mousse Dome Sampler**  
Filled with Passion Fruit, Coconut, Coffee, and Raspberry Mousses

**Guava & Cream Cheese Empanadas**  
with Roasted Apples & Goat Cheese Ice Cream