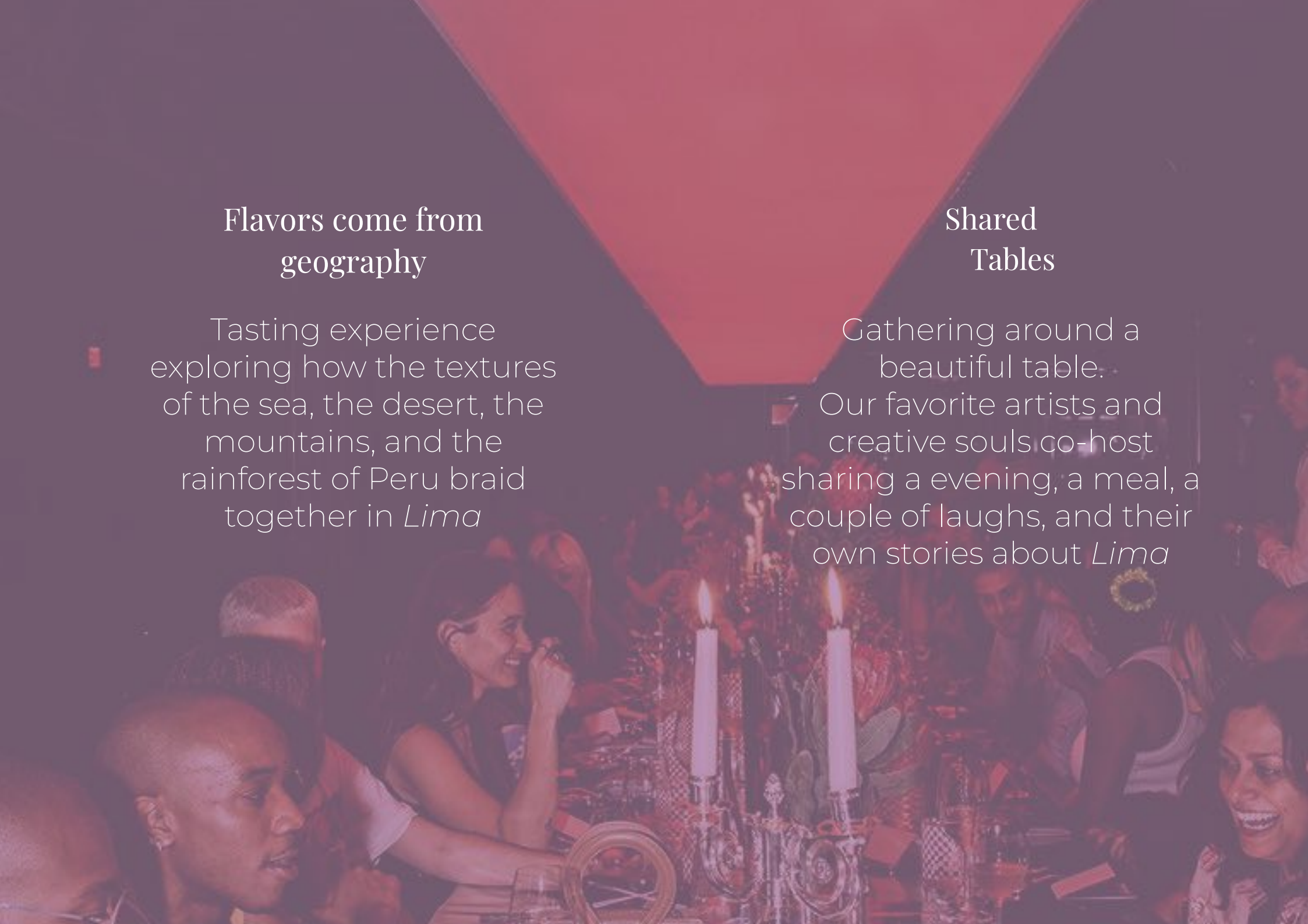
Grapes & Peppers from the Desert

Private Dining Experience



Flavors come from geography

Tasting experience exploring how the textures of the sea, the desert, the mountains, and the rainforest of Peru braid together in *Lima*

Shared Tables

Gathering around a beautiful table.
Our favorite artists and creative souls co-host sharing a evening, a meal, a couple of laughs, and their own stories about *Lima*

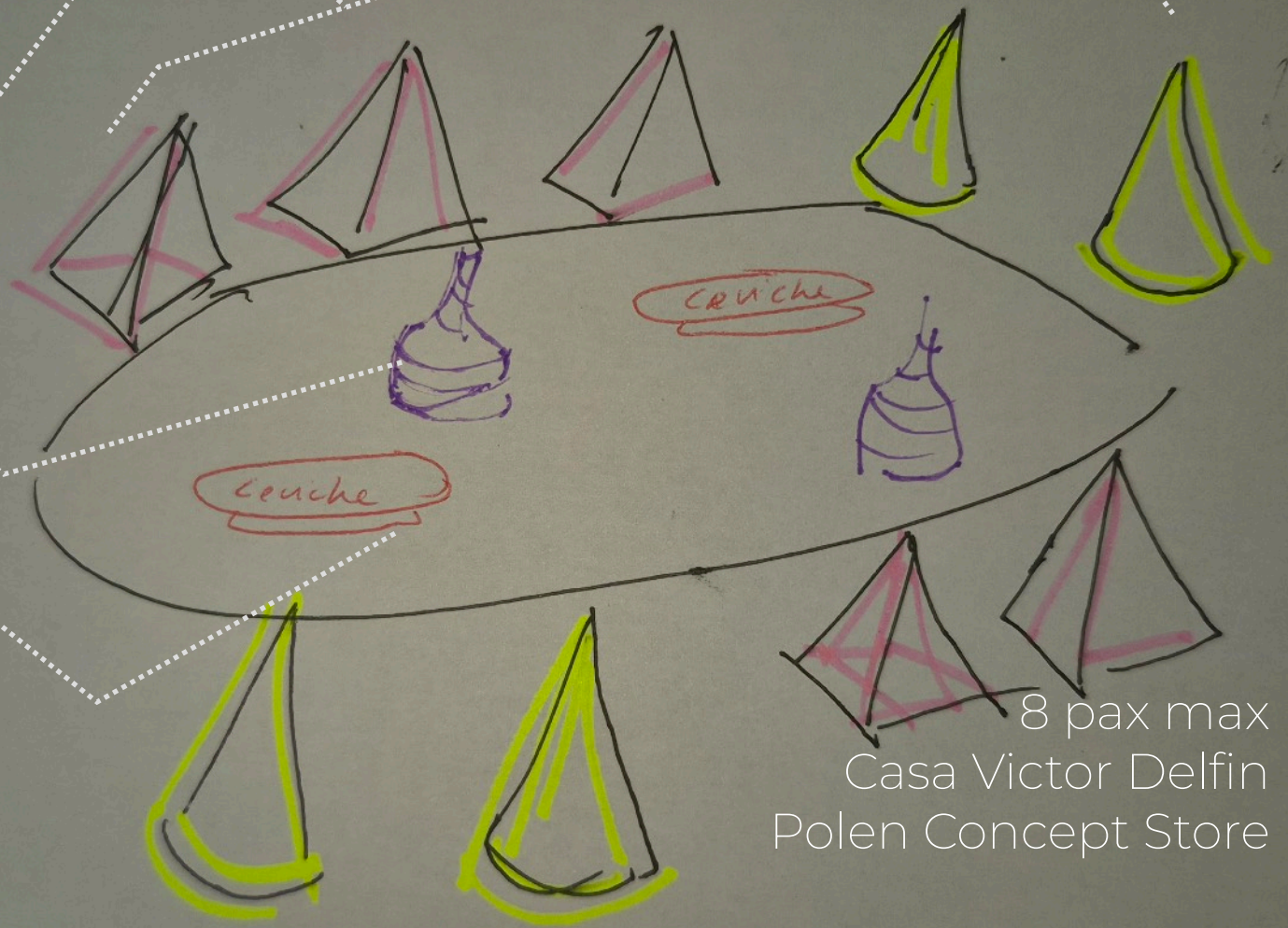
Cook / host

Co / hosts

Guests

Wines

Ceviches



8 pax max
Casa Victor Delfin
Polen Concept Store

Acidity. Tiradito x Herbal x Restraint

It seemed logical to me to bring the lightness of a Nikkei tiradito and a white wine into the universe of a Mediterranean summer. Here, I wanted to let each ingredient stand out with absolute clarity.

1

Perico tiradito,

lemongrass oil

brunoise of Limo pepper and capers

lightly toasted coriander seeds

1

Alejandría 2022

TASTING NOTES

Appearance: Fresh, slightly bright yellow.
Nose: A dominant, terpene-forward start characteristic of the variety, with notes of green tea and lemongrass. Orange, passion fruit, and yellow flowers.
Palate: Notable acidity, mineral character, and freshness.

Pairing

Dishes based on seafood or Asian flavors, and sauces featuring fruit in their composition.

Umami. Sea Urchin x Iodine x Texture

I wanted to play with the creaminess of the sea urchin, relever le goût not with acidity, but with a light touch of heat. In the end, the sweet potato embraces all the flavors and textures.

2

Sea urchin ceviche

over a Rocoto and Panca leche de tigre

purple sweet potato

shaved frozen rocoto

2

Campanita 2021

TASTING NOTES

Appearance: Light salmon color with visible legs.
Palate: Dry, medium-bodied, and of medium intensity. Notes of apricot, red berries, herbs, and toasted bread. It finishes with a medium persistence.
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PAIRING

Vegetable curry, rice with coconut milk, and batayaki-style seafood.

Sweetness. Scallops x Butter x Tropical

I wanted to take the round flavors of butter and sea scallops as a base for the fruity colors and flavors of the cocona, the charapita pepper and the cooked goldenberries.

3

Batayaki sea scallops

Charapa pepper
and cocona

cooked goldenberries

3

Spritz
Mistela 2021 &
Socosani Sparkling Water

TASTING NOTES

Appearance: Maple-leaf red.
Nose: Aromas of red berry compote, spices, black raisins, prunes, and syrup.

PAIRING

Chocolate, lúcuma, or citrus-based desserts.