



Terrace Kitchen  
Presents  
**Comida Criolla Peruana**



*\$32 per person plus gratuity  
Thursday January 26, 2012 6:00pm*

**Ceviché de Cangrejo**

*Dungeness crab ceviché with choclo corn, comoté sweet potato, avocado, snap peas, aji chiles and lime*

**Karapulca**

*Fernando's modern interpretation of this Ancient and traditional Quechuan dish . Pork and Rabbit are braised with papas seco, the famous air-dried potatoes of Peru, flavored with mild chiles, peanuts, cumin, and port with a hint of savory, unsweetened chocolate.*

*Accompanied by Arroz Morisqueta*

**Huevo Chimbo**

*A Peruvian style "baba au rhum" with almonds, apricots, raisins and steeped in pisco – Peruvian style brandy made in Washington state by friend and master distiller*

*Rusty Figgins of the famed Leonetti wine making family.*

**Confections**

*Alfajores – classic Peruvian butter cookies with "meil" filling*

*Tejas – a colonial tradition of chocolate dipped caramel and candied orange*



*Winners of the James Beard Award for Excellence*