

**OPENING ACT**

I

TAMARIND - MANGO - TAJIN

II

RUM

PAPELON - FINGER LIME - SUGARCANE

III

**AREPAS** I PLANTAIN - SMOKED POTATO - YUCA - CORN - WHEAT  
GUASACACA - SOUR CREAM - CHONTADURO

**FIRST ACT**

IV

YUBA - BLACK BEAN MOLE - CELERY ROOT

V

ARRACACHA - FAVA BEANS - SWEET PLANTAIN - DASHI

VI

WATERMELON - FERMENTED CARROTS - WILD RICE - CILANTRO

VII

MASA CHURRO - CHANTERELLE - BLACK GARLIC - PIPIAN ROJO - MEZCAL

**SECOND ACT**

VIII

YOUNG COCONUT - PINEAPPLE - CACHAÇA - HUACATAY

IX

CAUSA - HEART OF PALM - SEAWEED - TOMATO - SAKE

X

PEARL BARLEY - GRILLED MITAKE - CHARRED BANANA - PEA

XI

RAVIOLLO - CORN - SUNCHOKES - SOFRITO - CIPOLLINI ONION

**THIRD ACT**

XII

**RASPAO'**

CANARY & HONEYDEW MELON - BASIL - DILL - TARRAGON - PARSNIP CARMEL

XIII

**UYUNI**

PO'E CAKE - COCONUT ICE CREAM - MISO PINEAPPLE MOUSSE

XIV

**ARTIST**

"BOTERO" COCADA DULCE DE LECHE

**\$150**