

# Inka Trails

Peruvian Cuisine



## ***You Are Invited to a Special Wine Tasting Dinner***

***Friday, September 27, 2013***

***Three Course Gourmet Dinner Paired with Exclusive Wines***

### ***Appetizer***

*Choice of One:*

*Tiradito*

*slices of sole fish marinated with lime and aji amarillo paired with Intipalca Sauvignon Blanc 2010, Ica Valley Peru.*

*Papa a la Huancaína*

*halved potatoes served with a delicious Peruvian creamy cheese sauce paired with Trapiche Sauvignon Blanc 2009, Mendoza, Argentina*

### ***Main Course***

*Choice of One:*

*Seco de Carne and Frijoles paired with Medanos Cabernet Sauvignon 2009, Mendoza Argentina  
Beef stew served with rice and beans and lime marinated red onions.*

*Arroz con Pollo paired with Intipalka Chardonnay 2010 Ica Valley, Peru  
Traditional Peruvian Chicken and rice dish.*

*Lomo Saltado paired with Medanos Malbec 2008, Mendoza, Argentina.  
Lean top sirloin sautéed with onions, tomatoes and fries, served with rice.*

*Picante de Mariscos paired with Chenin/Sauvignon/Chardonnay 2010, Chincha Valley, Peru.  
Shrimp, mussels, scallops and calamari sautéed in a spicy creamy sauce with a touch of white wine served with rice.*

*Quinoa con Queso paired with Crotta Malbec 2008, Mendoza, Argentina.  
Traditional Andean grain with a sauce of tomatoes, aji panca, onion and garlic, served with cheese.*

### ***Dessert***

*Crema Volteada or Budin paired with Borgona, Chincha Valley, Peru.*

***Reservations required: (909) 626-4426 \$35 (+tax) pp prepaid; \$40 at the door***