

**OPENING ACT**

I

TAMARIND - MANGO - TAJIN

II

RUM

PAPELON - FINGER LIME - SUGARCANE

III

AREPAS | 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

HOJA SANTA TORTILLA - MARINATED SQUASH - CRISPY KALE - MOLE VERDE - HUITLACOCHÉ

VII

WATERMELON - FERMENTED CARROTS - WILD RICE - CILANTRO

**SECOND ACT**

VIII

ACARAJE - PEANUT SAUCE

YOUNG COCONUT - PINEAPPLE - CACHAÇA

IX

OCA - HUANCAINA - TERIYAKI - MIZUNA MUSTARD - HUACATAY

X

PEARL BARLEY - GRILLED MITAKE - CHARRED BANANA - PEA

XI

MUSHROOM TERRINE - ASADO NEGRO - ENDIVE - PARSLEY

**THIRD ACT**

XII

**RASPAO'**

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

XIII

**CHERRY BLOSSOM**

CHERRY - STRAWBERRY - YUZU - RHUBARB

XIV

**ARTIST**

"BOTERO" COCADA DULCE DE LECHE