

VALLE SAGRADO - PERÚ -

Wayra Terrace SACRED VALLEY LUNCH

While every meal in the Sacred Valley takes advantage of the area's natural bounty, this perennially popular picnic is slightly different.

Aromas of freshly baked bread from our traditional wood ovens signal your arrival, then tasty empanadas with various fillings, served with lemon juice and hot pepper sauces, are served to whet your appetite. Potatoes grown in remote Andean communities arrive at your table, their many varieties and unusual tastes are enhanced by homemade sauces prepared with local herbs grown in our gardens. In the summer, we add recently harvested corn to this organic, edible rainbow.



As you relish your quintessentially Andean appetizers and drinks, our signature dishes like local tamales, anticucho kebabs, roast lechón (suckling pork), baby chicken and salmon trout baked in local herbs are cooked to your taste (because only some like it hot!) then served at your table, with an abundant house salad made with just picked ingredients from our organic garden.

This sensory journey ventures way beyond pleasing the palate. As you dine to your appetite's content, you will witness a spectacular equestrian exhibition that introduces our Criolla cultural heritage as our Peruvian Paso horses amaze you with their graceful gait to the rhythm of marinera music. The grand finale? Peruvian desserts of course. If you have never tasted picarones made on the spot and served with abundant chancaca honey, Limeñan suspiro pudding, powdery alfajores filled with dulce de leche then you are in for some extra special, edible treats.

	SACRED VALLEY LUNCH
Location	Wayra's gardens
Duraction	Lunch is served 12:00 to 3:00 pm; Marinera dance may be scheduled before 2:30 p.m. and the horse show finishes by 3p.m.

NOTES:

 $24\ hours\ advance\ booking\ required;\ no\ minimum\ number\ of\ guests;\ Peruvian\ Paso\ horses\ show\ is\ complimentary.$







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