

## Mil, Peru

### DESTINATION RESTAURANT

An hour's drive from the Peruvian city of Cusco finds you in the Sacred Valley, at the base of the country's jagged, snow-capped Andes Mountains. The area's appeal? A spectacular landscape interspersed with ancient sacred sites, hiking trails and now, Mil, a new restaurant from Virgilio Martínez, the acclaimed chef behind one of the world's best restaurants, Central, in Lima.

Set above the Inca agricultural terraces of Moray in a humble adobe building with a grass roof, Mil is Martínez's tribute to Andean cuisine. Don't be thrown by diners clad in hiking boots and zip-at-the-knee pants—this reservations-only restaurant is as swanky as Central. Inside the cool, earthy space, the multicourse menu celebrates Andean ancestors by using their techniques for cultivation and preparation of the ingredients that grow 11,500 feet above sea level. And at the adjoining food laboratory, which collaborates with local communities to document Andean produce, the inner workings of Mil are on display.

What results are complex but unfussy dishes such as a variety of corn with queso fresco, and duck with black quinoa and algae, that arrive on wood and stoneware, with courses accompanied by herby infusions and wines. It's a thoughtful dining experience that makes the long, scenic journey to get there all the more worth it. *milcentro.pe* **Mary Holland**



GUSTAVO VIVANCO LEÓN

