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# VALENTINE'S DAY

**PRIX FIXE MENU \$75**

**+ WINE PAIRING \$21**



## FIRST COURSE

MARY TAYLOR FRIZZANTE SOFIA BRESCIA BIANCO, GLERA, GARGANEGA ITALY (2021)

FOR THE TABLE

### CHIPS, DIP & CAVIAR

Caramelized onion, chive

### HUMMUS

Crispy chickpeas, warm za'atar na'an

### SWEET JESUS OYSTER

Blood orange vinegar, finger lime, chili



## SECOND COURSE

CASA JIPI, SAUVIGNON BLANC, MEXICO (2020)

CLOUDLINE, PINOT NOIR, OREGON (2022)

CHOICE OF

### TUNA POKE

Strawberry ponzu, avocado, candied citrus, pickled onion,  
hearts on fire

### SALAD OF SALT ROASTED BEETS

Honey vinaigrette, hearts of palm, pistachio Regina, goat  
cheese, orange

### TAMARIND BBQ RIBS

Honey vinaigrette, hearts of palm, pistachio Regina, goat  
cheese, orange



## THIRD COURSE

HEIDI SCHRÖCK, GELBER MUSKATELLER, AUSTRIA (2021)

CRU MONPLAISIR, BORDEAUX SUPÉRIEUR, FRANCE (2020)

CHOICE OF

### POMEGRANATE MOLASSES GLAZED SHORT RIB

Wild mushroom escabeche, gremolata, creamy polenta

### ROASTED BRANZINO

Thai rice, plantains, pineapple, serrano, rose salt

### ROASTED MUSHROOM LOMO SALTADO

Ahi amarillo, fired potatoes, garlic rice

## DESSERT

### TIL DEATH DO US PART

Tiramisu dirt cup

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# GALENTINE'S DAY



## WHITE WINE FLIGHT

\$21



MARY TAYLOR FRIZZANTE  
SOFIA BRESCIA BIANCO, ITALY  
(2021)



SAUVIGNON BLANC  
CASA JIPI, MEXICO (2020)



GELBER MUSKATELLER  
HEIDI SCHRÖCK, AUSTRIA (2021)

## OTHER WOMAN-OWNED OR PRODUCED WINES

CLOUDLINE, PINOT NOIR  
OREGON (2022)  
\$15/\$60

CRU MONPLAISIR,  
BORDEAUX SUPÉRIEUR,  
FRANCE (2020)  
\$15/\$60

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