

OPTIONAL THREE COURSE WINE PAIRING \$21  
SUGGESTED WINES FOR EACH COURSE

### FIRST COURSE

(For the table)

*Optional Wine Pairing: 1 + 1 = 3, Cygnus Cava Brut Nature Reserva  
(NV) Xarel-Lo, Macabeo, Parellada, Spain*

#### CHIPS AND DIP (GF, V)

Caramelized onion, chive

#### MEZZE PLATTER (V)

Three dips of muhammara, labne, hummus, served with raw vegetables, olives, warm za'atar naan

#### MARINATED MANCHEGO (GF, V)

Roasted garlic, orange, herbs, sherry glazed sour cherries

### SECOND COURSE

(Choose one)

*Optional Pairing: Planeta, Rosé 2023 Syrah, Sicily, Italy*

#### RIBEYE AGUACHILE (GF)

Chilled tomatillo-lime broth, avocado, tostones

#### ASIAN CAULIFLOWER FLORETS

Kimchi, peanuts, toasted coconut, truffle

#### FILIPINO FRIED CHICKEN (GF)

Sweet chili, Thai herbs, roasted banana ketchup

### THIRD COURSE

(Choose one)

Suggested wine pairing for each dish below

#### POMEGRANATE MOLASSES GLAZED SHORT RIB (GF)

Creamy polenta, spicy chermoula

*Optional Wine pairing: Cordillera de Los Andes Carménère 2021 Valle Del  
Cachapoal, Chile*

#### ROASTED BRANZINO GRENOBLOISE (GF)

Warm brown butter-caper vinaigrette, croutons, served with charred brussels sprouts

*Optional Wine Pairing: Mila, Albariño 2022 Rias Baixas, Spain*

#### ROASTED MUSHROOM LOMO SALTADO (GF, VEGAN)

Aji Amarillo, fried potatoes, turmeric rice

*Optional Wine Pairing: Bodega Elias Mora, Tinta de Toro 2020 Toro, Spain*

### FOURTH COURSE

#### VALENTINE TRES LECHES

Sponge cake soaked in three milks, macerated strawberry

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