

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 Wine Pairing: Liquid Geography, Mencia 2022, Bierzo, D.O., Spain*

**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

*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

*Wine Pairing: Bodegas La Caña, Albariño 2022, Rías Baixas D.O., Spain*

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

Aji Amarillo, fried potatoes, turmeric rice

*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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