

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

..... FIRST COURSE

(For the table)

Wine Pairing: Jules Loren, Brut Rosé (NV), Cuvee Reserve, France

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

VENEZUELAN TEQUEÑOS (V)

Chili mayo

..... SECOND COURSE

(Choose one)

Suggested wine pairing for each dish below

FILIPINO FRIED CHICKEN (GF)

Sweet chili, adobo spice, thai herbs, roasted banana ketchup

Wine Pairing: Zolo, Torrontes 2022, Mendoza, Argentina (White)

TAMARIND BBQ RIBS

Toasted sesame, green onion, chili

Wine Pairing: Villa des Anges, Pays d'Oc Rosé, Vieilles Vignes 2022 Languedoc-Roussillon, France (Rosé)

INDIAN SAMOSAS (VEGAN)

Vegetable filling and chickpeas, tamarind chutney drizzle

Wine Pairing: Peter Zemmer, Pinot Grigio 2021, Alto Adige, DOC, Italy

..... THIRD COURSE

(Choose one)

Suggested wine pairing for each dish below

MUMBAI MARIACHI (GF, V)

Falafel on baby spinach & assorted veggies, roasted potato, feta, smoky Chipotle dressing

Wine pairing: Villa des Anges, Pays d'Oc Rosé, Vieilles Vignes 2022 Languedoc-Roussillon, France (Rosé)

BLEU BURGER

Caramelized onions, truffle aioli, blue cheese, served with french fries

Wine Pairing: Viña Las Perdices, Malbec Reserva 2021, Mendoza, Argentina

WEST AFRICAN GUMBO (GF)

Shrimp and chicken gumbo on turmeric rice, plantains, greens with a garlic shrimp sauce and pistachio

Wine Pairing: Rhanleigh, Chenin Blanc 2022, Western Cape, South Africa

PERUVIAN DOUBLE FRIED CHICKEN SANDWICH

Aji amarillo, salsa criolla, lime

Wine Pairing: Viña Las Perdices, Malbec Reserva 2021, Mendoza, Argentina

..... FOURTH COURSE

VALENTINE TRES LECHES

Sponge cake soaked in three milks, macerated strawberry