

Dinner

VALENTINE'S DAY

\$69/pp

Optional three-course wine pairing | \$21
Selected wines for each course

FIRST COURSE

(Choose one)

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

Roasted Mushroom & Truffle Soup (GF, V)

Preserved truffle, chive oil

Shrimp Aguachile (GF)

Black aguachile, avocado, cucumber

Asian Cauliflower Florets (GF, Vegan)

Sweet chili, truffle, coconut, peanut

SECOND COURSE

(Dim Sum for the table)

Optional Wine Pairing: Planeta, Rosé 2023 Sicily, Italy

Burrata (V)

Thai basil pesto, tomato confit, za'atar ciabatta

Filipino Fried Chicken Nuggets (GF)

Roasted banana ketchup, thai herbs, chili, pickled onion

THIRD COURSE

(Choose one)

Suggested wine pairing for each dish below

Pomegranate Molasses Glazed Short Rib

Creamy polenta, spicy chermoula

Optional Wine Pairing: Elias Mora, Tinto de Toro 2020, Toro, Spain

Dual Fire & Herb Branzino (GF)

Crab rice, chickpea salad, harissa

Optional Wine Pairing: Tamellini, Garganega, 2023 Soave, Italy

Mediterranean Lamb Skewers (GF)

DIY lettuce wrap, labne, za'atar, dates, thai chili

Optional Wine Pairing: Cordillera, Carménère 2021 Valle Del Chachapoal, Chile

FOURTH COURSE

(For the table)

Fresas Con Crema

Strawberries fresh & dried, sorbet, jam, sweet labne cream, pistachio

Optional Wine Pairing: Fonseca Port

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V Vegetarian vegan Vegan GF Gluten Free