

Dinner

VALENTINE'S DAY

\$45/pp

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

FIRST COURSE

(For the table)

Optional Wine Pairing: Zolo, Torrontes 2022, Mendoza, Argentina

Mezze Platter (V)

Three dips (muhammara, labne, hummus), raw vegetables, olives, za'atar naan

Caribbean Shrimp Ceviche (GF)

Passion fruit, red pepper relish, tostones

SECOND COURSE

(Choose one to share)

*Optional Wine Pairing: Villa des Anges, Pays d'Oc Rosé Villes Vignes 2022,
Languedoc-Roussillon, France*

Filipino Fried Chicken (GF)

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

Thai Noodle Salad (Vegan)

Mango, edamame, cherry tomato, cabbage, sesame, peanut vinaigrette

Greek Wings

Lemon, mediterranean herbs, served with a feta dip

THIRD COURSE

(Choose one)

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

The Heritage Bowl

Coconut-curry chicken, turmeric rice & baby spinach, plantains, chickpeas, pineapple

West African Gumbo (GF)

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

Peruvian Double Fried Chicken Sandwich

Aji Amarillo, salsa criolla, lime, served with fries or salad

Bleu Burger

Caramelized onions, blue cheese, bacon, truffle aioli, on a sesame brioche bun, served with fries or salad

FOURTH COURSE

(For the table)

Fresas con Crema

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

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V Vegetarian vegan Vegan GF Gluten Free