

BLENDING TRADITIONS

Chef Daria Mar

Sunday, March 30th, 2025

APP

American/ Chinese- Nashville Hot Chicken Bao Bun
chicken fried lobster, nashville hot sauce, butter pickles, creamy slaw

American/ Italian- maine Lobster and dumplings
lobster gnudi, fresh maine lobster, lobster velouté, truffles

Peruvian/ Chinese- Lomo
Saltado peruvian stir fry, wagyu beef, tomato, french fries, red onion

Thai/ Laotian- Crispy Snapper
Larb snapper, lemon grass, mint, cilantro, pickled red onion

MAIN

Mexican/ Japanese- Birria Ramen
birria broth, shredded birria, ramen noodles, cilantro, onions, lime wedge

American/ Mexican- 'Chicken And Waffles'
corn tamal waffle, mexican spiced fried chicken, salsa verde, cilantro- lime crema

Chinese/ Indian- Pork Dan Dan Curry Noodles
curry sauce, ground pork, sesame paste

**Puerto Rican/ Italian- Short Rib Pastelon
(Puerto Rican Lasagna)**
wagyu beef, plantains, mozzarella cheese, sazón, adobo seasoning

SIDES

Chinese/ Mexican- Al Pastor Fried Rice
Charred pineapple, achiote, chipotle aioli

American/ Mexican San Fransokyo Steet Corn

Lebanese/ Indian Aloo Gobi
fried cauliflower, roasted potato, curry, birds eye tzatziki sauce

DESSERT

Mexican/ Philippines- Ube Tres Leches
ube cake, ube whipped cream, ube 3 leches

Puerto Rican/ French- Pina Colada Crème Brulé
pineapple, coconut milk, rum

Indian/ Greece -Gulab Jamun Cheesecake