

**SMALL PLATES**

*(Choice of)*

**WARM INDIAN-SPICED MANGO SALAD**

*mango, cauliflower, spinach, toasted cashews, crispy chickpeas, garam masala,  
mango-lime vinaigrette, toasted pumpkin seeds, crispy okra (V)*

**SHIITAKE EDAMAME DUMPLINGS**

*steamed vegetable dumplings, garlic, ginger,  
cilantro, pickled shiitake, fresno chiles, mushroom soy (V)*

**MOCHIKO CHICKEN**

*Hawaiian-style crispy chicken, coconut shoyu marinade, nori sauce, furikake,  
mango chutney, sambal mayo*

**SALMON TARTARE BITES\***

*crispy nishiki rice cakes, ginger, garlic, avocado, mango, nori sauce, sambal mayo*

**HUMMUS WITH LAMB RAGU**

*braised lamb shank, garlic hummus, crispy chickpeas, herb salad, grilled flatbread*

**ENTRÉES**

*(Choice of)*

**VIETNAMESE CHA CA**

*turmeric-dill grilled fish, stir-fried onions, bibb lettuce,  
peanuts, vermicelli noodles, fried shallots, nuoc mam*

**NIGERIAN SUYA SKEWERS\***

*marinated steak, ground peanuts, grains of selim, dried  
chiles, ginger, onion powder, garlic, paprika, tomatoes,  
bell peppers, onions, jollof rice, ata dindin,  
roasted garlic sauce*

**BEEF CHEEK RAVIOLI**

*beef demi-glace, porcini mushroom soubise,  
parmigiano reggiano*

**CHILES EN NOGADA**

*dry roasted poblano pepper, vegan goat cheese-walnut  
crema, tofu chorizo, quinoa, corn sofrito, refried beans,  
avocado, pepitas, pomegranate seeds, tomatillo salsa (V)*

**JERK CHICKEN**

*marinated bone-in leg and thigh, scotch bonnet glaze, sweet  
plantain relish, bacon-braised collard greens, coconut rice,  
beans, crispy okra*

**BRAZILIAN SHRIMP MOQUECA**

*coconut milk, heirloom carrots, sofrito, annatto oil, cumin,  
paprika, white wine, lime, cilantro, jasmine rice*

**DESSERTS**

*(Choice of)*

**MANGO LASSI PANNA COTTA**

*cardamom yogurt, garam masala-mango chutney, crushed pistachios*

**NEW ORLEANS BOURBON BREAD PUDDING**

*salted caramel sauce, pecan praline, French vanilla bean ice cream*

**HAWAIIAN HAUPIA COCONUT PUDDING**

*mango-pineapple sauce, tropical fruit, toasted coconut, chopped macadamia nuts (V)*

**MEXICAN-SPICED FLOURLESS CHOCOLATE CAKE**

*Mayan dark chocolate ganache, pumpkin-peanut palanqueta, tequila crème-anglaise,  
chocolate "soil", horchata ice cream*