

ONE LAST SUMMER CELEBRATION!

ISLAND DINNER

AUGUST 16, 2023 | 5:30 PM IN THE LOFT

1ST **KINILAW**

fresh australian yellowtail kingfish (hiramasa), coconut-lime sauce, thai chilies, shaved red onions, fresh cilantro & basil

PAIRING: SAKE LYCHEE COCKTAIL

2ND **GRILLED QUAIL KNOTS**

rosemary-honey glaze, duck fat confit potatoes, butter bibb lettuce, orange vinaigrette

PAIRING: SILENI

3RD **EMPANADA**

house-made dough, braised oxtail, vegetables, wasakaka sauce

PAIRING: LION STOUT BEER

4TH **CHICHARRON**

pork belly, boniato puree, tostones (twice-fried green plantains), cuban "mojo criollo" sauce, red pickled onions

PAIRING: SPICED RUM TEA

5TH **BANANA FOSTER SPLIT**

dark rum-ignited banana cooked in a buttery brown sugar sauce, topped with vanilla gelato

PAIRING: MACKINAC RUM MAI TAI

