

Tuesdays in January!

ANNUAL FOOD & WINE SERIES!

featuring regionally themed cuisine & wine pairings by Divine Wine Emporium



COURSE 1

COURSE 2

COURSE 3

COURSE 4

COURSE 5

Argentina

january 16, 2018, 7-9pm

PROVOLETA

roasted olives, crostini

BEEF EMPANADA

aji criollo sauce

ASADO PLATE

flame grilled chicken & flank
steak with chimichurri sauce

CHORIPAN

flame grilled chorizo with
balsamic chimichurri sauce

CHOCOLATE DULCE DE LECHE CAKE

buttercream, chocolate
ganache

South Africa

january 23, 2018, 7-9pm

VETKOEK

fried dough stuffed with
curried meat

CHAKALAKA & PAP

vegetable relish,
porridge

BUNNY CHOW

white bread stuffed with
curried chicken, topped with
carrot salad

BOBOTIE

south african meat loaf

MALVA PUDDING

cake with apricot jam

Seattle, USA

january 30, 2018, 7-9pm

SMOKED SALMON PIROSHKY

savory pastry stuffed with
smoked salmon

THE SEATTLE DOG

hot dog, cream cheese,
cabbage, jalapenos,
kraut, mustard, garlic fries

SHRIMP TERIYAKI

flame grilled shrimp,
teriyaki, sesame seed,
charred green onion

PHO

rice noodles with ginger,
thai basil, thinly sliced
beef, cilantro, lime,
sriracha

SEATTLE APPLE CAKE

walnuts, cinnamon, sliced
apples,
confectioners sugar glaze