



KFWE NY PRESENTS A TASTE OF TIERRA SUR

CALIFORNIA INSPIRED CUISINE

MUSHROOM TACO | MOLE | ROASTED PUMPKIN | PEPITA | HABANERO ONIONS

VEAL CARNITAS | PICKLED ONIONS | FRESH RADISH | AVOCADO SALSA VERDE | MICRO CILANTRO

BEEF TOSTADA | CITRUS-CUMIN MAYO | AVOCADO JALAPENO MOUSSE | SPICY MACADAMIAS

MEXICAN STREET CORN

KOREAN FRIED CHICKEN | SHAVED CABBAGE | PICKLED DAIKON | KIMCHEE MAYO

VIETNAMESE BRAISED BRISKET | VERMICELLI NOODLE SALAD | CILANTRO | MINT | PEANUTS

BISON SLIDER | BOONDOCKS BOURBON HICKORY GLAZE | ONION STRINGS | DIJONNAISE

MEDITERRANEAN INSPIRED CUISINE

SPANISH TORTILLA | FRIED OLIVE SALAD | HERBS | SMOKED PAPRIKA AIOLI

LAMB MEATBALLS | TZATZIKI | PARSLEY | PRESERVED LEMON | CHERRY TOMATO

VEAL-CHETTA | PEPPERONATA | PESTO AIOLI

ORECCHIETTE PASTA | MUSHROOM-PEA RAGOUT | FRIED BREAD

VEGETABLE MOROCCAN TAGINE | COUSCOUS | FRIED CHICKPEAS

FRENCH INSPIRED CUISINE

MUSHROOM CHICKEN FRICASSEE | MICRO TARRAGON

CASSOULETS | VEAL MEATBALL | DUCK | BEANS | TOMATO

RATATOUILLE | TOMATO VINAIGRETTE | ROASTED VEGETABLES

CHICKEN LIVER MOUSE | CHICKEN SKIN CHICHARON



**A TASTE OF ISRAEL BY MICHAEL SOLOMONOV
OF AWARD-WINNING RESTAURANT ZAHAV**

BEETS WITH TEHINA

PICKLED CABBAGE WITH SUMAC

TURNIPS WITH AMBA AND TOMATO

FENNEL WITH SCHUG

CHICKEN PASTILLA WITH ALMONDS

YEMENITE SHORT RIB WITH JEWELLED PERSIAN RICE

**MOROCCAN CHICKEN THIGHS WITH APRICOTS,
OLIVES AND POTATOES**

EGGPLANT WITH BLACK LENTILS, HARISSA AND TEHINA

CAULIFLOWER CHAIRME

**ROASTED BROCCOLI WITH BROCCOLI BABA AND
ROASTED HAZELNUTS**



SUSHI PROVIDED BY SUSHI TOKYO

TOKYO TEMPURA ROLL | COOKED SALMON, SWEET POTATO, AVOCADO, TOPPED WITH DOLLOPS OF SPICY TUNA, SPRINKLED WITH CRUNCHY ONION & DRIZZLED WITH SPECIAL SAUCE

YAMATO ROLL | SPICY SALMON, SPICY KANI, LEMON, CRUNCH, WRAPPED WITH BLACK PEPPER TUNA AND AVOCADO, DRIZZLED WITH SWEET SAUCE.

CHELSEA ROLL | ASPARAGUS, AVOCADO, SWEET POTATO, WRAPPED WITH AVOCADO, CHOPPED TOMATO, MANGO, FRIED ONION, DRIZZLED WITH PONZU DRESSING.

LAWRENCE ROLL | TEMPURA'D BLACK PEPPER TUNA, AVOCADO, CRUNCH, TOPPED WITH SPICY SALMON AND CRUNCHY ONION, DRIZZLED WITH SWEET SAUCE.

LEO ROLL | SPICY TUNA, SPICY KANI, CRUNCH, LAYERED WITH AVOCADO, TOPPED WITH FRIED ONION & DRIZZLED WITH SPICY MAYO.

SALMON TEMPURA SALAD | BED OF SHREDDED KANI, MIXED WITH CRUNCHY CUCUMBER AND LIGHT MAYO, TOPPED WITH TEMPURA BATTERED SALMON AND SWEET SAUCE

KRISPY KOSARA | PATTIES OF BATTERED FRIED RICE, TOPPED WITH DOLLOPS OF SPICY TUNA, SLICED AVOCADOS, CRUNCHY TEMPURA FLAKES, DRIZZLED WITH SWEET SAUCE.

TAKOYAKI | RICE BALLS STUFFED WITH SPICY TUNA, TEMPURA BATTERED AND DEEP-FRIED, TOPPED WITH SWEET SAUCE.

HAMACHI JALAPEÑO | THINLY SLICED BUTTERY HAMACHI, BLANKETING A BUSHEL OF FINLEY SLICED CUCUMBERS, MARINATED IN PONZU DRESSING AND JALEPEÑOS

VEGETABLE DUMPLINGS | HOMEMADE DUMPLINGS STUFFED WITH GARDEN VEGETABLES, TOPPED WITH AN AGAVE MARINADE