

# Ohana Feast

## MENU

70 per person

### STARTERS

CURRY CORNBREAD

SMOKED BURRATA

Beets, Citrus, Pistachio, Calabrian Chilies

DOUBLE DUCK WINGS

Jerk Spice, Sticky Mango, Green Seasoning

WAGYU SHAKING BEEF

Bánh Mi Pickles, Lettuce Wraps, Fried Peanuts

**ADD CHARCOAL-GRILLED SHELLFISH +20 PER PERSON**

### MAINS

SINALOA CHICKEN

Achiote & Chilies, Sweet Potatoes, Onions

SMOKED AMERICAN BBQ PORK RIBS

BLACK COD

Garlic Fried Rice, Chicory Salad, Black Bean Vinaigrette

**ADD RIB EYE +15 PER PERSON**

### SIDES

DELICATA SQUASH - RIB TIP MAC & CHEESE - BRUSSELS SPROUTS

### DESSERTS

AYESHA'S KEY LIME PARFAIT

VALRHONA CHOCOLATE MOUSSE

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. 4% surcharge will be added for all food & beverages for san francisco employer mandate.  
Please be sure to kindly inform your server/bartender of any allergies or dietary restrictions.