



# Taste of Smoke

Family Style Dinner  
- 65 Per Person -

WE KINDLY ASK EACH GUEST AT THE TABLE TO PARTICIPATE

## STARTERS

### TOM KHA SOUP

*Crab, Peas, Tofu, Peanuts, Curry Cornbread*

### GRILLED AVOCADO & QUINOA

*Lentils, Jicama, Green Goddess*

### DOUBLE DUCK WINGS

*Mango-Scotch Bonnet Glaze, Crispy Plantains*

### SHELLFISH SUPPLEMENT +15 PER PERSON

*Pacific Oysters, Gulf Shrimp, King Crab*

## MAINS

### BLACK COD

*Mushroom Fried Rice, Chicories, Fermented Black Bean Vinaigrette*

### SINALOA CHICKEN

*Achiote, Chilies, Sweet Potatoes*

### SMOKED ST. LOUIS RIBS

*Classic American BBQ*

### PRIME ANGUS BEEF +10 PER PERSON

*Crispy Potatoes, Spanish Romesco Sauce*

## SIDES

BRUSSELS SPROUTS - RIB TIP MAC & CHEESE

## DESSERT

### AYESHA'S KEY LIME PARFAIT

*Cinnamon Toast Crunch*

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.