

NIGHT AT THE FORK



SMALL PLATES

& COCKTAILS

December 28th 2018

OYSTERS TRINITY

Blue point oysters served three ways: Japanese Ponzu, Gin and Tonic, and Australian Kilpatrick

CEVICHE

Shrimp and octopus ceviche with jalapeno, cilantro, avocado and hot sauce

KOREAN TACOS

Roasted pork belly and kimchi taco served on a house made tortilla and topped with a korean hot sauce aioli

BRUSSELS SPROUTS

Sauteed Brussels sprouts, shallot, smoky soya flakes, creamy tahini sauce

OXTAIL STUFFED CIABATTA

Oxtail, pickled celery, raw sheep's milk cheese, house made ciabatta

SWEET POTATO EMPANADAS

Local sweet potato filled with roasted onions and poblano chilis

VEGANO TACOS

Vegan chorizo tacos with avocado cilantro lime sauce, black bean, red onion, cilantro on homemade tortillas

SAVORY CREPE

Buckwheat crepe, mushroom trifoliate, spinach, Gouda cream

BLACK GARLIC GELATO

House made savory black garlic gelato, house made candied bacon

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