

POV



SUNDAY OCTOBER 1, 2023

Chef's Tasting


PRIX FIXE MENU

THE WEST COAST *of* AFRICA

FIRST COURSE

FONIO CROQUETTES

(Fonio is one of the most ancient crops of Africa)
with a shiitake and tamarind sauce

 *Recommended wine pairing:*
Castello di Neive Barbaresco **\$15/\$45**

SPECIALTY COCKTAIL

NIGERIAN CHAPMAN

Named for a favorite patron of the prestigious Ikoyi Club in Lagos — with gin, bitters, grenadine and orange juice, a refreshing start (or end) to the evening!


\$12

SECOND COURSE

Both with abundant flavors and spices,


CHICKEN YASSA

(known in its origin country of Senegal as yassa au poulet)
served with Jollof rice *(Nigerian in ancestry)*

 *Recommended wine pairing:*
St. Cosme Côtes du Rhône **\$12/\$40**

THIRD COURSE

SIERRA LEONE HONEY AND PLANTAIN GINGER CAKE

 *Recommended wine pairing:*
Yalumba Tawny **\$12**