



TASTE OF THE AMERICAS DINNER MENU

GUEST CHEF PRASAD CHIRNOMULA

Date: Sunday, March 23, 2025

Dinner begins at 6:30pm

Price: \$99.95 per person + 19% service charge and tax

Designated Drivers/Non-Drinkers: \$79.95 per person + 19% service charge and tax

All Founders' Club Members enjoy 10% off for up to 4 guests

Suggested pairings available at an additional cost

SCENE ONE: RAJ KACHORI

semolina puff, spiced potatoes & chick peas, mung sprouts, tamarind & mint, whipped ginger sweet yogurt, pomogranate, micro cilantro

Suggested Pairing: *Mango Lassi Cocktail, Kung Fu Girl Riesling or Mocktail Pomegranate Lavender Lemonade*

SCENE TWO: MOLE EL PESCADO

ají amarillo, garlic, cumin, turmeric, coconut, lemon, crispy curry leaves

Suggested Pairing: *Passion Fruit Margarita, Albariño, or Mocktail Faux Piña Colada*

SCENE THREE: POLLO

fire grilled jerk spice marinated chicken, pineapple mango red radish salsa, roti, pickled red onion

Suggested Pairing: *Pineapple Papaya El Chilcano, Charles Smith Rosé, or Mocktail Hibiscus Ginger Ice Tea*

SCENE FOUR: BARBACOA

lamb shank, modelo negra, chile ancho, chile guajillo, chipotle adobo, chile de arbol cauliflower & corn, horseradish foam

Suggested Pairing: *Blackberry Basil Fig Bourbon Smash, Piattelli Reserve Malbec, or Mocktail Hibiscus-Pomegranate Cooler*

SCENE FIVE: SHAHI TUKDA

cardamom chai, nuts & raisins bread pudding, shrikand (hung yogurt saffron & meringue), orange tuile

Suggested Pairing: *Cardamom Cinnamon Hot Toddy or Sangria*

Fire by Forge is a Forge City Works social enterprise.

We add a 19% Benefits & Equity charge to all orders, which allows us to pay our staff a living wage and provide access to benefits.

Tippling is never expected, always appreciated.



firebyforge.com

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