



FUSION TASTING MENU

**What do you get when you blend foods from different cultures?
Fusion cuisine!**

It seems trendy to mix ethnically diverse foods but it's been happening for centuries and most cuisines around the world are actually a mash-up of cultures. Thousands of years of exploration and trade have spread food and spices across the globe where they have made their way into local menus.

TODAY'S MENU:

SPAGHETTI POMODORO

A classic Italian dish and the quintessential comfort food. A bed of spaghetti made from stone-ground wheat (Fertile Crescent) with a tangy tomato sauce (South & Central America) and basil (India) to taste.

GUMBO

This New Orleans classic is a soul-nourishing stew made with okra (Africa), tomatoes (South America), sassafras filé (SE USA), onion (Central Asia), bell peppers (South America), celery (Mediterranean) and rice (East Asia), with shrimp, chicken and andouille sausage.

ALOO GOBI

A classic Punjabi vegetarian dish with fried potatoes (South America) and cauliflower (Mediterranean), in a vibrant sauce with turmeric, ginger (South Asia) and other spices.

