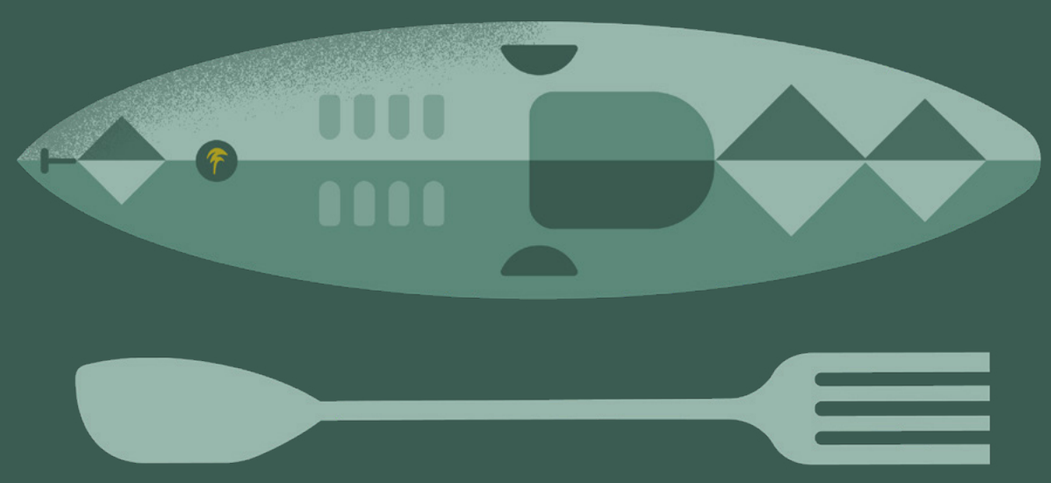
PADDLE to TABLE



04 SEPTEMBER MENU

APPETIZER

Watermelon Gazpacho

Crab | Avocado | Fennel | Cucumber Jalapeno Granita
Watercress | Crème Fraiche | Edible Flowers

Vegan Option: Jackfruit and Vegan Dairy Substitution

MAIN

Beef and Pork Albondigas

Baked Polenta | Corn Velouté | Cilantro Powder | Pickled Radish | Cotija | Fried Kale

Vegan Option: Vegan Beef Substitute and Vegan Chorizo

DESSERT

Tres Leches

Sour Cherry Tamarind Sauce | Mango Ice Cream
Cardamom Coconut Cream | Tanghulu Orange

Vegan Option: Vegan Dairy Substitutes | Gluten Free: GF Tres Leches