



KALUA PORK & SWEET ONION QUESADILLA

INGREDIENTS: House-Made Kim Chee, Mango Chili Mustard Sauce

ALLERGY ALERT: gluten, dairy, allium

PREPARATION:

KALUA PORK MIXTURE: Kalua Pork, Chinese cabbage, shredded white cheddar cheese.

This mixture fills a flour tortilla and it is sautéed until crispy.

KIM CHEE: Napa cabbage is shredded and salted and then washed in water. It is mixed with carrots, green onion, ginger and garlic. These are then mixed with a rice flour paste, Korean chili, fish sauce and brown sugar and allowed to ferment at room temp for 3 days before moving to the walk-in.

MANGO-CHILI MUSTARD SAUCE: Mango, Mustard, Garlic, Rice Vinegar, Cilantro, Sugar.

EXPO GARNISH: N/A

FARMS/SOURCING: Kulahaven watercress

DROP SPIEL: "Tako a l'escargot with a garlic parsley butter and house-made country bread"