

FOLLOW YOUR FORK



black **RESTAURANT** week®
BAY AREA, CALIFORNIA

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OCT 23 - NOV 5

BENEFITING



DINNER MENU

\$45

FIRST COURSE

TROPICAL SALAD

Mixed green salad served with feta cheese, orange, grapefruit, and a mustard vinaigrette.

BAOBAB GAMBAS

Sauteed prawns marinated in garlic and cayenne pepper, served in a red curry served with pita bread.

PASTELLES

Deep fried pastries filled with marinated beef, or feta and spinach.

SECOND COURSE

DIBI

Marinated onion sauce with lemon, mustard & garlic served with fried plantains, salad, and choice of rice or couscous along with black eyed pea beignet, marinated chicken or grilled lamb

SEAFOOD COCO

Sauteed tilapia or prawns in a spicy coconut curry, served with roasted potato slices.

MAFE

Peanut stew cooked with onions, tomatoes, and veggies with black eyed peas beignet, marinated chicken or grilled lamb.

THIRD COURSE

WARM CHOCOLATE SOUFFLÉ

Homemade chocolate soufflet served with a scoop of ice cream

TIAKRY

Senegalese yogurt infused with vanilla, nutmeg, raisins, and cous cous

BANANA FLAMBÉE

Bananas sauteed in butter and rum, served with a scoop of vanilla ice cream

MENU SPONSORED BY



FADEMEDIA