

A



ALUMBRA

EAT



DANIEL WILSON'S
NYC
STREET EATS

THE LOWER EAST SIDE

4 canapés w 4 varieties & 1 bowl item w 1 variety

\$30 per person

Menu crafted by celebrated Chef Hat awarded chef Daniel Wilson of Huxtaburger.

CANAPÉS

Spiced cauliflower fritters w tamarind sauce *(GF, V)*

Char sui pork & spring onion doughnut w hoi sin

Buffalo wings w ranch dressing

Gin cured king salmon w preserved lemon & rice cracker *(GF)*

BOWL ITEMS

Buttermilk fried chicken w slaw *(GF)*

THE UPPER WEST SIDE

6 canapés w 4 varieties, 2 bowl items w 2 varieties

\$45 per person

Menu crafted by celebrated Chef Hat awarded chef Daniel Wilson of Huxtaburger.

CANAPÉS

Japanese fried chicken skewers w yuzu mayo (GF, DF)

Tuna tartare on charred sourdough w crispy capers (DF)

Steamed tofu w black bean & ginger dressing (GF, V, DF)

Char sui pork & spring onion doughnut w hoi sin

BOWL ITEMS

Broccolini w red cashew curry & kaffir lime (GF, N, DF)

Buttermilk fried chicken w slaw (GF)