

Long Point Winery

Presents:

SUB SAHARAN AFRICA DINNER WITH CHEF KUUKUA

AMUSE BOUCHE

KOOSE NE SHITO

Black-eyed pea fritters with spicy sambal

SERVED WITH 2017 SWEET LISSY

FIRST COURSE

EMOMI NE EMO

Stewed okra and lamb served with saffron rice

SERVED WITH 2017 DRY RIESLING OR
2012 CABERNET SAUVIGNON

SECOND COURSE

SANTOM NE EGUSI

Stewed spinach with toasted melon seeds and chicken
Served with sweet yams

SERVED WITH 2017 ORABELLA
(GOLD MEDAL)

THIRD COURSE

EDUA FROYI NE GARI FOTI

Stewed black-eyed peas with pork belly
Served with toasted yucca root couscous

SERVED WITH 2017 PINOT GRIGIO OR
2012 PETITE SIRAH

DESSERT

RICE PUDDING WITH LEMON CURD

SERVED WITH 2017 VIDAL BLANC

Vegan Option available on request at time of reservation.
\$75 per person includes tax. Call for reservations: 315.364.6990