

MAY IS ASIAN AMERICAN AND PACIFIC ISLANDER HERITAGE MONTH, CELEBRATING THE ACHIEVEMENTS AND CONTRIBUTIONS OF ASIAN AMERICANS AND PACIFIC ISLANDERS (AAPI).

ESTUARY'S CHEF DE CUISINE, RIA MONTES, HONORS HER FILIPINO HERITAGE WITH A SPECIAL MENU WITH A PORTION OF THE PROCEEDS GOING TO ASIAN AMERICANS ADVANCING JUSTICE.

FILIPINO MEAL CALLED KAMAYAN, TAGALOG FOR "BY HAND," KAMAYAN IS THE TRADITIONAL FILIPINO FORM OF EATING. BUT THE TERM HAS ALSO COME TO REFER TO A COMMUNAL-STYLE FILIPINO FEAST, COMPOSED OF COLORFUL ARRAYS OF FOOD THAT ARE USUALLY SERVED ON BANANA LEAVES AND EATEN WITHOUT UTENSILS.

PRIX FIXE \$95

KAMAYAN

CRISPY PORK BELLY
SPICY SORGHUM GLAZE

GRILLED FISH
TAMARIND CURED

STEAMED VA CLAMS
WHITE ADOBO SAUCE

HALF CHICKEN INASAL
FILIPINO BBQ SAUCE

SIDES

CRAB FRIED RICE

GRILLED EGGPLANT SALAD

FRIED OKRA