



MOI MOI

PRIVATE MENU \$75 per person (excluding tax and gratuity)

Appetizers (Choose One)

1. *Jerk Chicken, jicama, green cabbage, carrots with harissa aioli*
2. *Gari Crusted Catfish finger, arugula, walnuts, blue cheese & peri peri pepper sauce*
3. *Arugula, Pear, dates, Roquefort cheese, walnuts & cilantro ranch*

Entrees (Choose One)

1. *Thieboudienne.... A traditional dish from the Sahel area of the West Africa, especially Senegal. This version of "Jollof Rice" as its known, is prepared with fish, rice & vegetables, cooked in one pot*
2. *Berberé Spiced Grilled Lamb Chops, with Mac N' Cheese, Brussel Sprouts, & Cassava Leaf Mint Pesto*
3. *Crispy Fried Whole Red Snapper / Yucca / Bambara Beans / Palm Oil Pepper Sauce*
4. *Chicken Yassa, carrots, potatoes, cabbage, carrots, olives smothered in onion – mustard sauce with white rice*

Dessert

1. *Coconut Bread Pudding / Boobab Ice cream / Cinnamon Whipped Cream*