



While **Bread & Salt Hospitality** is away preparing a meal at the prestigious James Beard House in New York, we are delighted to present a sneak peak of **Wink & Nod**'s next pop-up series, **Akinto**, by Chef Patrick Enage. **Akinto** showcases Southeastern Asian cuisine from Enage's childhood featuring bold flavors from the Philippines, Indonesia, Singapore, Thailand, India, Vietnam, China, Japan and Laos. **Akinto** will be the full time kitchen at **Wink & Nod** beginning March 30<sup>th</sup>.  
We look forward to serving you.

### **Small Plates**

Shrimp Bao Buns, Curried-Mussel Liqueur 8.5  
*Philippines, India*

Spicy Pork "Drop Wontons", Anise BBQ, Chili-Vinegar, Peanut Paste 10  
*Indonesia, Singapore, Thailand*

Mini Banh mi, Bakkwa, Pork Fu, Daikon, Carrot, Chilies, Cilantro, "Pork Fries" 9.5  
*Vietnam, Thailand, Singapore*

### **Medium Plates**

Vegetable-Pineapple Fried Rice, Fried Egg, Cilantro 11  
*Malaysia*

Prawns with Squid Ink Lo Mein, Khmer Red Curry Broth, Green Mango 15  
*China, Japan, Cambodia*

Kabayaki Glazed Swordfish Belly, Grilled Taiwan Lettuce, Salted Duck Egg Vinaigrette 18  
*Philippines, Japan*

Braised Oxtail and Black Bean Water Spinach, Jasmine Rice, House Fired Chili Oil 16  
*Philippines, China*

### **Large Plates** *All Mains Are Served With Jasmine Rice*

Chicken Tom Kha Gai, Thai Coconut Soup, Lemongrass, Lime 22  
*Thailand*

Steamed Striped Bass, Orange-Miso-Tamarind Glaze, Long Beans 31  
*Japan, Philippines*

Korean Style Beef Short Rib, XO-Coconut Glaze, Calamansi, Cilantro, Flowering Chives, Peanuts 25  
*Korea, China, Philippines*

### **Desserts**

Green Tea-Almond Chocolate Bar 6

Mango Sorbet, Red Chili Essence 7

Executive Chef Patrick Enage