

YOLANDA RELIEF FUNDRAISING

THURSDAY, NOVEMBER 21, 2013

STARTS 6:30 PM

\$50 per person, all inclusive,

5- course family style dinner

inspired by the dishes of Claude Tayag

with very special musical performances by surprise guests



1770 El Camino Real, San Bruno CA 94066
(cross street is at San Benito Ave. from Millbrae)

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MENU *Created by CLAUDE TAYAG*

SISIG TERRINE layered [cold] pig's ears served with julienned cucumbers and mango dressing

GREEN PAPAYA [LUMPIANG HUBAD] sautéed green papaya, shrimps, carrots, string beans, bean sprouts, tofu, garbanzos, lettuce, brown sauce, ground peanuts

BRINGHE seasoned sweet rice, chicken, turmeric, chorizo de Bilbao, coconut cream, bell peppers, raisins, quail eggs

BULANGLANG KAPAMPANGAN pork and shrimp in guava broth with okra, string beans, taro and green peppers

MILKFISH with BURONG ISDA fried Frescano Bangus™ with homemade fermented rice with fish

CLAUDE'S DREAM buko-pandan gelatin with young coconut meat and Magnolia™ macapuno ice cream