



BUCK TUI X MEAT MITCH

Thai BBQ Chef Collaboration Dinner

6pm / Wednesday, March 29th, 2023

reception

Smoked Brisket Rangoon

Lemongrass-skewered Thai Chile Shrimp

1ST

Stuffed Chicken Wing

Thai Isaan-style sausage, cucumber relish

Steamed Dumpling

Meat Mitch sausage, Meat Mitch BBQ sauce, ginger soy vinaigrette

Crispy Rice Sausage Salad

crispy rice salad with Thai Northern style pork sausage, shallot, cilantro, mint, scallion, lettuce

2ND

Galangal Burnt End Soup

oyster mushroom, onion, cilantro, Meat Mitch burnt ends

3rd

Smoked Pork Cheek Massaman Curry

smoked berkshire pork cheeks, potato, fried shallots, micro-cilantro

4th

Beef Rib Noodle

smoked beef rib with egg noodle, cilantro, scallion bean sprout, pickles, fried garlic

5th

Mitch's Chocolate-Coconut Thai Whoopie Pie

\$150 / person;

featuring Pit-master & Chef, Teddy Liberda of Buck Tui BBQ;

2023 James Beard-nominee, Pam Liberda of Waldo Thai;

Feast Magazine's 'Best Mixologist in KC', Darrell Loo of Waldo Thai;

C.V. Culinary Director, Michael Peterson & of course, "Meat" Mitch Benjamin