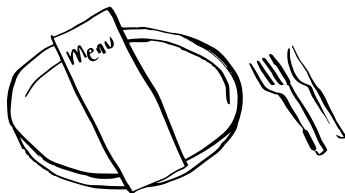


Welcome to The Pembroke's Sunday Supper series, a celebration of community featuring family recipes and seasonal ingredients from the Dupont Circle Farmers Market. This month, Chef Derwin Echevarria presents a Puerto Rican-inspired menu that reflects the flavors of his childhood.

*"My grandmother taught me the power of simple, yet seasonal cooking. Every dish on this menu honors her influence, from the plantain soup she made on rainy days to the crispy skin pork lechón, a centerpiece of Puerto Rican holiday meals," Chef Derwin shares. "These are the flavors that make me feel at home, especially during the Christmas season."*

Enjoy an evening of community connection, and join us next month for Chef Angela Heidenthal's special menu.



# SUNDAY SUPPER

\$60 per adult | \$30 per child

*Please note all dishes are crafted for family-style sharing.  
Tax & gratuity not included.*

## FIRST COURSE

**Green Plantain Soup (GF)** | *Pork Chicharrón, Herb Oil*

**Buñuelos de Malanga y Chorizo** | *Taro Root Fritters Stuffed with Chorizo, Cilantro Aioli*

**Yellowtail Snapper Crudo (GF)** | *Yellowtail Snapper, Citrus, Alliums, Cilantro, Served with Plantain Chips*

## MAIN

**Crispy Skin Pork Lechón (GF)** | *Crispy Pork Belly, Achiote, Oregano, Garlic, Pickled Onions*

## VEGETARIAN ALTERNATIVE

**Sweet Plantain Pastelón (V)(GF)** | *Layered Sweet Plantains, Ground Soy Meat, Queso Fresco*

## SIDES

**Tostones al Ajillo (V)** | *Breadfruit Tostones, Smoked Garlic Aioli*

**Avocado and Tomato Salad (VG)** | *Olive Oil, Dehydrated Black Olives, Alliums*

**Yuca en Escabeche (V)(GF)** | *Piquillo Peppers, Pickled Onions, Olive Oil*

**Arroz Mamposteao (GF)** | *Rice, Sofrito, Beans*

## DESSERT

**Crème Brûlée de Coquito (V)(GF)** | *Coconut Carp, Rum-Soaked Raisins*

**Sweet Plantain Budin (V)** | *Sweet Plantain Bread Pudding Soaked with Spiced Almíbar, White Coffee Ice Cream*

V - Vegetarian | VG - Vegan | GF - Gluten Free