# A SIA NIN A MERICA

a symbolic exhibition and dining experience





## SUBSTITUTIONS

course one

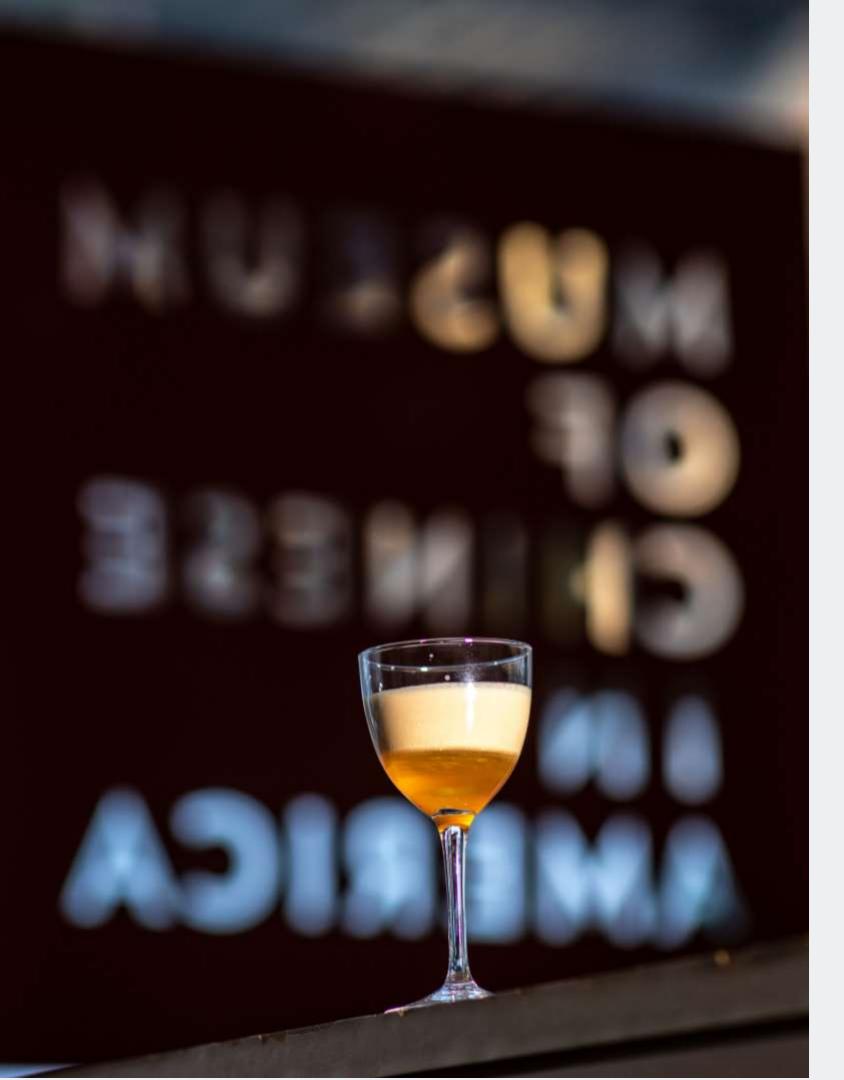
what of me is interchangeable?
I never did ask, but you told me anyway individualism is a majority privilege maybe it is you who cannot taste nuance because my memories can

"yellowtail" (lentil miso cured kanpachi)

"pork laap" (jackfruit)

"kombucha" (kombu-cha foam)

plated on faux chinoiserie



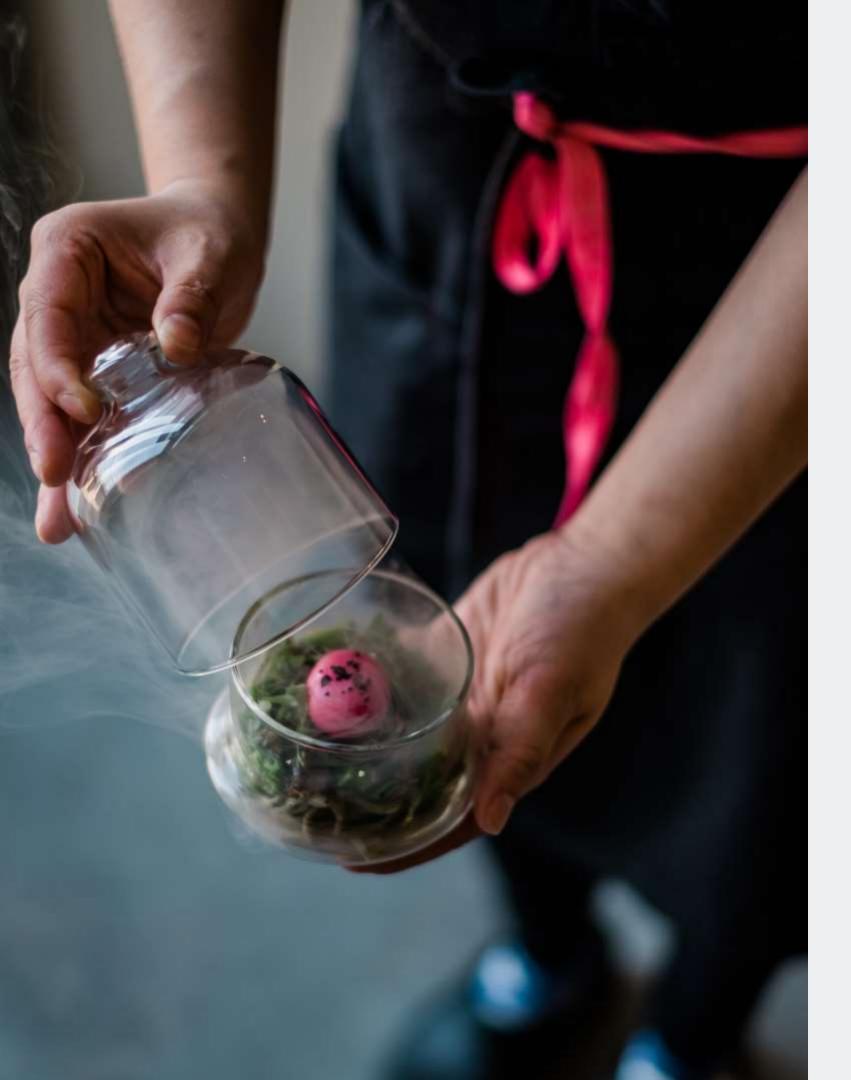
#### EGGS & BANANAS

cocktail one

french oak flash-aged bai jiu
fermented black bean & sichuan peppercorn syrup
oolong tea
amaro montenegro
salted whipped cream cheese
lao gan ma chili oil

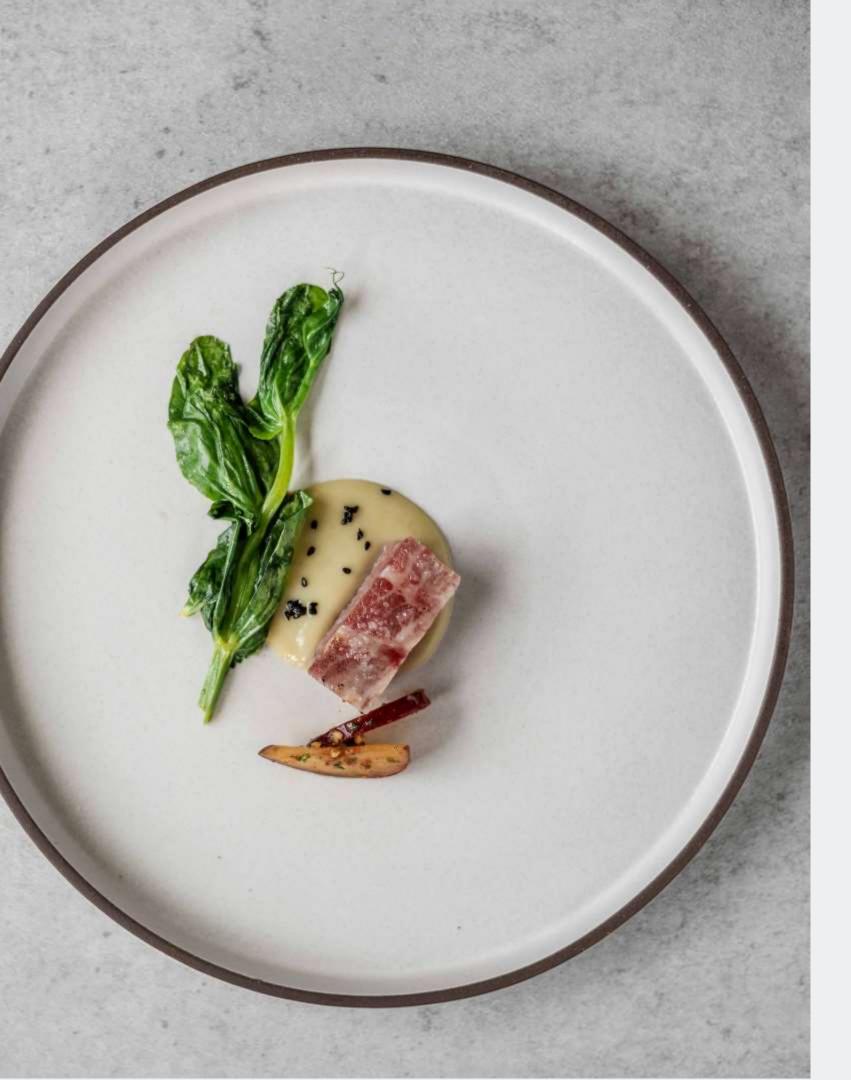
Egg (noun): a white person that acts Asian Banana (noun): an Asian person that acts white

This is an egg's cocktail take on the bananainspired cheese tea craze.



# YOU MAKE ASIAN FOOD, RIGHT? course two (vr)

I wonder if food is my way of being an individual not just another minority inching towards acceptance
I pipe in smoke at the last minute curls of applewood that breeze through like a kiss they have no deeper meaning and you know what?
that's okay too



## STEREOTYPES

course three

is it more painful when they are true or false?
my mother demands
her own version of meekness from me
I remember our fights
when I buy dumplings
four to the dollar

not so spicy / Thai naem fermented shortribs not so delicate / Japanese yam not so greasy / Chinese pea vines not banchan / plum with kimchi seasonings not sesame / pressure cooked nigella seeds not pho / bun mam



# SKEWER

cocktail two

lamb fat washed brandy
charred garlic & chili pepper
shaoxing wine
Kummel
fennel syrup
MSG ice

Breathe in.

The smell of charred meats and spices fill the market air.

This is my way of distilling that sensation into a drink.



#### M O D E L M IN O R I T Y

course four (vr)

...the star of this dish is veal sweetbreads i find we have much in common it's a lucky exception from the rule that offals are distasteful an aspiration for all minorities searching for acceptance in fine dining kitchens always reminded of its replaceability dare it stray too far

...in the end,
being Asian American is a maze
a question about a hyphen
a contradiction
all bound tightly together in a feeling
of growing up somewhere but never belonging



# SAVIORS

course five

congratulations sandra oh
young jean lee
i've longed to hear your stories
the narrative not brought forth
by a white knight

andrew's persimmon mousse andy's fish sauce caramel ice cream rick's chapulines cake with mole sugar gordon's small pear balls bone marrow gel, grape leaf



### REVISIONIST HISTORY

cocktail three

batavia arrack sake black tea citrus syrup

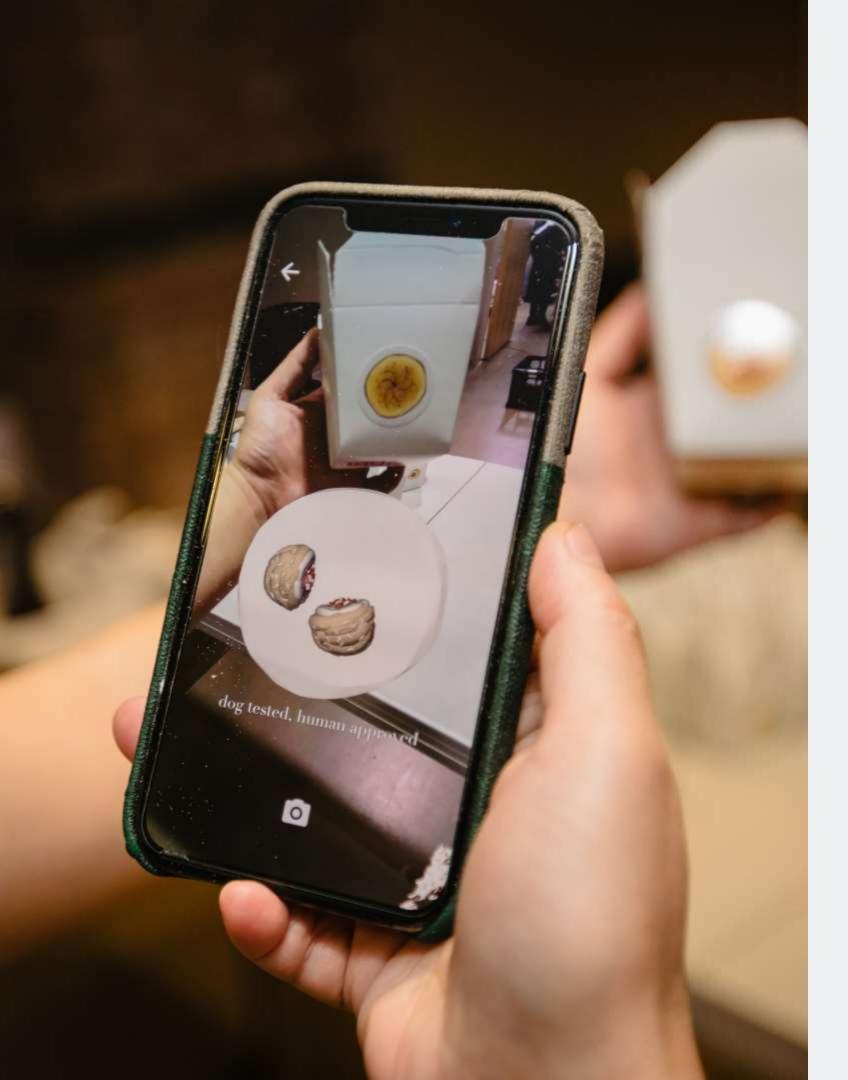
Batavia Arrack is a palm sugar & red rice spirit made in Jakarta using Chinese distillation techniques. 'Batavia' was the name given to Jakarta by the Dutch, and to this day it is exported almost exclusively through the Netherlands. It is an Indonesian gift to the liquor world, yet this arrack is still only known by its colonial name.



# FANCY BECAUSE IT'S FRENCH course 6 (vr)

...this is not even a mooncake but if call it such I'm a chef, I shrug if I misrepresented a few things It's because I'm awakening my creativity

...truthfully I've forgotten
much of my own history
maybe that's why i've internalized another's
I grew up wishing I would wake up blonde
but I could never give up my love for soy milk
even if I drink it over ice



# DOG FOOD IS A NECESSITY?

bonus course (ar)

what is more ironic the fact you are eating something I once created for my dogs or the lasting poverty we find unjust while exclaiming their food disgusting their actions inhumane or our neighbors going hungry constrained by other's entitlement no organs, no bones a generation recognizing privilege changing the world with human-grade pet food