

TABLES WITHOUT BORDERS

JUNE 2019

Inspired by a night in Greece when Syrian refugee chef Haj Younes was invited into the kitchen of a restaurant in Athens, Tables Without Borders is a non-profit dinner series to support and celebrate refugee chefs in DC.

Your participation will help emerging refugee and asylum-seeker chefs establish themselves in the DC restaurant scene and rebuild their lives with dignity.

The Event

On each night of World Refugee Week in mid-June, a participating restaurant will welcome a refugee or asylum-seeker chef into its kitchen. Together, the restaurant and refugee or asylum-seeker chef will prepare dishes from a unique menu that combines the restaurant's signature flavors with the chef's home cuisine.

Participating restaurants will donate a portion of each night's proceeds to our non-profit partner, HIAS, a global leader in refugee resettlement.

Refugee Chefs & Restaurants

HURRIYET & HIMITSU



HIMITSU

Hurriyet is a Uyghur refugee living in the DC area. Uyghurs, a Muslim minority in China and the victims of state oppression, have a unique cuisine blending Chinese and Mediterranean flavors. Hurriyet's authentic Uyghur food, famous among DC's Uyghur community, will be featured in Himitsu.



Little Sesame

Qamar, her husband, and their two children arrived in the DC area three years ago after fleeing the conflict in their native Syria. Through her catering, Qamar's Syrian food has been enjoyed by many. Qamar will be cooking at Little Sesame's sold out seasonal dinners on the rooftop of The Apollo.

QAMAR & LITTLE SESAME

MARIA & ESPITA MEZCALERIA



ESPITA MEZCALERIA

A young El Salvadoran chef, Maria arrived in the DC area two years ago. Maria has completed over 120 hours of culinary training and hopes to become a head chef in the hotel where she works in the coming years. Maria will bring an authentic El Salvadoran twist to Espita Mezcaleria.

Refugee Chefs & Restaurants Continued

MARY & A RAKE'S PROGRESS

a
rake's
progress



Mary is an asylum-seeker from South Sudan and arrived in the DC area in 2016. Mary is well known among DC's South Sudanese community for preparing authentic dishes and will be working with A Rake's Progress to bring South Sudanese cuisine and flavors to DC's tables this summer.

NEJAT & MAYDAN



Originally from Afghanistan, where he interpreted for the US military for more than seven years, Nejat arrived in the U.S. in 2014 with his wife and two kids. Nejat caters authentic Afghan and Uzbek food and will bring traditional and lesser-known Afghan dishes to Maydan's tables this summer.

Participating Restaurants

Tables Without Borders is a non-profit dinner series and an opportunity for emerging refugee and asylum-seeker chefs to reestablish their careers and rebuild their lives with dignity.

Over the course of six nights during World Refugee Week, five popular DC restaurants will work with refugee or asylum-seeker chefs. Together, they will offer a unique and collaborative menu.

a
rake's
progress

Monday, June 17

ESPITA MEZCALERIA

Tuesday, June 18

Little Sesame

Wednesday, June 19
& Thursday, June 20



Friday, June 21

HIMITSU

Saturday, June 22

How to Donate

Please click or visit <https://act.hias.org/page/10276/donate/1> to donate to Tables Without Borders (through HIAS).

HIAS

Welcome the stranger.
Protect the refugee.

A RESTAURANT SERIES FOR REFUGEE CHEFS

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