

Caribbean Night

APPETIZERS

Mixed Green Salad

Cucumber, candied cashew nuts, orange segments,
cherry tomato, crumbled banana chips, passionfruit vinaigrette
or

Island Shrimp Ceviche

Shaved cucumber & fennel, smoked mango relish, coral tuille
or

St Lucian Waters (Soup)

Fish chunks simmered with diced vegetables, potato, spices & fresh herbs
or

Curried Fried Chicken Drumsticks

Panko crusted curried chicken drumsticks, papaya & mango chutney, Caribbean slaw, cilantro aioli

PALETTE CLEANSER

Guava sorbet

ENTREES

Plantain Stuffed Jerk Capon Chicken Breast

Sweet potato hash, pumpkin puree, butter poached carrots, peas,
& rice cracker with spiced rum demi-glace
or

Red Snapper & Seafood Papillote

Shrimps, mussels, creamer potatoes, corn on the cob, brunoise of vegetables all wrap
& baked in a banana leaf served with a chili coconut broth & tomato herb salsa
or

Veggie Lovers

Quinoa & lentils croquette, red beet puree, blistered cherry tomatoes,
roasted turnips, fried okra, coconut oil & curry emulsion

DESSERTS

Deconstructed Pina Colada Cheesecake

Pineapple compote, sweet coconut chips, coconut graham crumbs, Malibu crème Chantilly
or

Warm Banana Spice Cake

Caribbean fruit marmalade, vanilla bean ice cream, nutmeg crème anglaise

\$55 per person