

# West Indies and Caribbean Islands

October 3, 2024

## **Amuse Bouche**

Avocado Balls

*Oven baked gourmet trituated Avocado balls with fresh cilantro and sweet paprika*

## **Appetizer**

*(select 1)*

Slow Braised Jerk Pork with Plantain

*Caramelized Onions, Smoked Pineapple, Hummus, Pomegranate Reduction,  
and Corn Tortilla with Jerk Cream*

Caribbean Wontons

*Filled with cream cheese, Sweetened coconut, banana, crushed pineapples with a marshmallow  
crème drizzled with strawberry sauce topped with confectioners' sugar and cinnamon*

Stuffed Plantains

*Fried plantain cups stuffed with ground beef topped with mayonnaise, ketchup, and cilantro*

## **Soup or Salad**

*(select 1)*

**Soup** Jomou

**Salad** Caribbean Rainbow Salad

## **Intermezzo**

### **Entrée**

*(select 1)*

Caribbean Curried Goat

*Calypso Rice, Fried Plantains with Peas*

Jerk Chicken

*Exquisite Rice, Peas, and Caribbean-style Cabbage*

Jamaican Spicy Pepper Shrimp

*Rich Brown Rice and Savory Collard Greens*

Honey Garlic Glazed Salmon

*Caribbean-style Confetti Rice and Green Vegetable Purée*

## **Dessert**

Offering a selection of house made desserts by Chef Patrick

***Menu subject to change to ensure the freshest product available***

*\$39.<sup>95</sup> / meal plus tax and service charge*