

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

Rich squash-based beef vegetable soup

Salad Caribbean Rainbow Salad

Colorful assortment of vegetables and fruits with a honey, garlic, lime vinaigrette

Intermezzo

Pineapple Mango Sorbet

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

\$39.⁹⁵ / meal plus tax and service charge