



Caraïbes

A WEST INDIES WINE DINNER



— FEATURING —

Chef Brandon Chinnery

AMUSE

Johnnie Cake

Whipped Citrus Fromage, Sorrel Caviar



FIRST COURSE

Conch Fritter

Passion Fruit Gastrique, Squid Ink Tuille, Amaranth



SECOND COURSE

Yellowfin Snapper Tartare

Ackee, Radish, Spanish Lime, Millet Crisp, Pigeon Pea Capers



THIRD COURSE

Spiny Lobster

Pickled Chayote Squash, Grilled Breadfruit, Ginger Soy Emulsion



FOURTH COURSE

Wagyu Oxtail

Shallot Chive Heirloom Polenta, Sauteed Callaloo, Mama Juana Jus



FIFTH COURSE

Tempura Finger Banana

Coconut Ice Cream, Jackfruit White Chocolate,
Appleton Estate Rum Reduction

