



A Taste of the Caribbean

Haiti • Trinidad & Tobago • Jamaica

AMUSE-BOUCHE

Haitian Griot

Slow braised pork, fried into crisp golden morsels, plantain bowl and pikliz pickled pepper relish.

FIRST COURSE

Trinidadian Cabrit Roti (Curry Goat Roti)

Tender goat slowly simmered in curry spices, roti bread and pepper sauce.

SECOND COURSE

Jamaican Escovitch Fish

Marinated fried red snapper, spicy pickled pepper slaw, escovitch vinegar sauce.

BREATHER COURSE

Conch Ceviche

Fresh conch, marinated in lime, mango, peppers, and herbs, plantain chips.

MAIN COURSE

Jerk Chicken

Grilled Jamaican jerk chicken, rice and peas, jerk barbecue sauce.

DESSERT

Caribbean Rum Cake

Rum cake paired with vanilla bean ice cream.