The Menu

Course 1:

Jerk Chicken & Sweet Potato Stew

Course 2:

Caribbean Fruit & Vegetable Spring Roll with Sweet & Sour Vinegar Dip

Course 3:

Braised Oxtail with Traditional Accompaniments

Course 4:

Hot Butter Rum Cake

Dinner Menu by Executive Chef, Alex Hudson.

Wine Pairings

Welcome:

Huber Sparkling Rose
Austria · NV



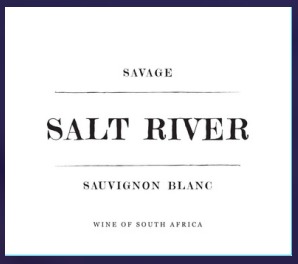
Course 1:

Beaumont Chenin Blanc
South Africa · 2026



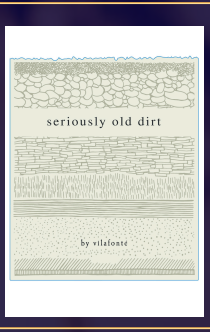
Course 2:

Salt River Sauvignon Blanc
South Africa · 2024



Course 3:

Vilafonte Seriously Old Dirt
South Africa · 2022



Bindi Sergardi Achille
Italy · 2023



Course 4:

Bava Moscato
Italy · 2023



Wine Pairings by Charles Stewart of Winebow