



# Epicurean Dinner

## Starters

Grilled Shrimp Skewers with Pineapple Rum Glaze

Island Jicama Slaw & Guava BBQ Sauce

Seafood Fritters with Scotch Bonnet Aioli

Fresh Catch Fritters served with fiery Scotch Bonnet & Mango Salsa

## Entrees

Pan-Seared Red Snapper with Curried Coconut Stew

Roasted Fingerling Potatoes, Red & Yellow Peppers, Tomatoes, Onions and Sweet Peas

Island-Spiced Pork Tenderloin

Creamy Sweet Potato Mash, Roasted Seasonal Vegetables, Pineapple Salsa & Boniato Chips

Roasted Jerk Chicken

Clove-Scented Red Beans & Rice, Sweet Plantains, Grilled Red Onion, Mango Chili Vinaigrette & Citrus Fennel Salad

# Desserts

Toasted Coconut Mango Cheesecake

Jamaican Rum Cake

With a Spiced Rum & Brown Sugar Glaze

## Suggested Wine Pairings

Rosé "La Croix", Peyrassol, Provence, FR, 2022

Garnacha "de Fuego", Bodegas Breca, Calatayud, ES, 2021

