



**SAVE THE
DATE!
MAY 4-9**



Pre fix Menu - USD \$50 per person

Order one (1) item from each course

STARTERS

Antiguan Goat water

Tender chunks of goat, simmered slowly in a variety of fresh herbs and spices.

Caribbean Style Saltfish Cake

Saltfish, mixed with various herbs and spices, served alongside a sweet mango chili sauce

MAIN

Whole Snapper Bouillabaisse

A fusion of French culinary influences with Caribbean flavors, incorporating a whole snapper as the centerpiece and served with local clams.

Jerk Pork chops

Pork Chops generously coated with an aromatic jerk marinade, served with mashed potatoes and tossed salad.

DESERT

Local mango sorbet

Bread and butter pudding topped with a Bailey's cream sauce

