



menu

Jamaica
Garden-to-table dinner at Sugar Mill

Welcome Signature Cocktail:

Bushmaster-Worthy Park Pot Still White Rum, Pineapple Shrub,
Orange Bitters, Honey Ginger Syrup, Pineapple Fruit Leather

—

Pimento Smoked Marlin Roll & Blue Field's Crab Meat w/Tangelo
Fruit Vinaigrette

Seared Ahi Tuna w/Lime and greens orange emulsion

Poached Lobster Medallion w/Torched Avocado, Hackleback
Caviar

Jerk Chicken Spring Roll w/Sorrel Dark Rum Chutney
Wagyu Beef Satay w/ Ginger & Cashew

Crispy Pork Belly w/Roast Plantain Salad & Coconut
Watermelon Mint Granita & local goat cheese spuma

Jerk Beef Short Ribs, Roasted Filet of freshly caught daily catch w/
Rum Flamed Seafood Brochette

Sides:

Jerk Potato Gratin, Rice & Peas Risotto, Local Spinach, Roasted Cho
Cho (chayote), Root vegetables

—

Pure Dark & White Chocolate Dome

Wild orange compote, CremeuxJamaica Blue Mountain coffee or
herbal tea

Caribbean Experiences.