



# 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

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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

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Pure Dark & White Chocolate Dome

Wild orange compote, Cremeux Jamaica Blue Mountain coffee or  
herbal tea

Caribbean Experiences.