

FIRST COURSE

Vegetable coconut curry with sticky white rice and cilantro pesto,
rosemary rolls with garlic herb butter

SECOND COURSE

Mixed green salad with spiced hazelnuts,
smoked feta cheese, pickled beets and sundried cherries
with a pink peppercorn white balsamic vinaigrette

THIRD COURSE (3 options – select your favorite!)

Peppercorn confit chicken breast, roasted garlic mash potato,
pickled and braised cabbage, grilled red onion wedge
topped with roasted garlic gastrique

Marinated and grilled bone-in pork chop, roasted red potatoes,
green apple-parsnip puree and a peach chutney and grilled asparagus

Portobello mushroom and roasted red pepper ravioli
with rosemary cream, balsamic reduction, lemon blanched asparagus
and fried taro root garnish

FOURTH COURSE (served during intermission)

Jamaican cake glazed with orange marmalade,
chocolate ganache and blood orange whip cream