meril

TRICENTENNIAL DINNER

CARIBBEAN

COURSE 1

GRILLED OCTOPUS ESCOVITCH

SALT FISH FRITTERS

BEEF PATTY

FOR THE TABLE

Cocktail Pairing TBD

COURSE 2

SPINY LOBSTER & KALE CALALOU

Creole Tomato

Cocktail Pairing TBD

COURSE 3

WHOLE FRIED LION FISH

Mirliton – Mango Slaw • Tostones • Tamarind Glaze

FOR THE TABLE

Cocktail Pairing TBD

COURSE 4

GOAT BARBACOA

Rice and Peas • Pikliz • Roti

FOR THE TABLE

Cocktail Pairing TBD

DESSERT

RUM RAISIN ICE CREAM

Roasted Pineapple

Cocktail Pairing TBD

DRUNKEN FLOATING ISLANDS

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