

HARVEST & REVEL

SAMPLE MENU: CARIBBEAN - INSPIRED SPRING DINNER

Starter:

Shrimp Souse

Shrimp ceviche with lime, micro herbs, pickled red onion served with plantain chips

Main Meal:

Geera Lamb

*Seasoned with freshly ground cumin and garam masala,
served with green garlic sauce*

Dip n Fall Back

*Root veggies simmered in coconut milk, scallion, thyme, and pimentos
with salted green mango*

Seasonal Pikliz

Cabbage, carrot & onion, pickled with thyme, allspice & garlic

Rice n Peas

Braised Turnip Greens

Dessert:

Coconut drops