



Caribbean Week Specials 2009
Chef Nima Khansari

TUESDAY

COCONUT SHRIMP

Tamarind Sauce

JERK-RUBBED PORK BELLY

Goat Cheese, Purslane, Pickled Papaya

RUM-HONEY GLAZED RED SNAPPER

Scallion Rice, Grilled Pineapple Salsa

JAMAICAN RUM CRÈME CARAMEL

WEDNESDAY

SPINACH PATTIES

SALT FISH BEIGNETS

Chipotle Sauce

MADRAS CURRY GOAT

Coconut Jasmine Rice, Poached Farm Egg,
Pickled Green Beans, Fried Anchovy Hot Sauce

RUM-GLAZED BANANA BREAD PUDDING

Tahitian Vanilla Gelato

THURSDAY

ACKEE AND SALT FISH

Poached Farm Egg and Dumplings

COCONUT SHRIMP

Tamarind Sauce

FRIED WHOLE FISH

Sweet Plantains, Yellow Rice, Pigeon Peas

RUM-GLAZED BANANA BREAD PUDDING

Tahitian Vanilla Gelato

FRIDAY AND SATURDAY

SPINACH PATTIES

COCONUT SHRIMP

Tamarind Sauce

RUM-HONEY GLAZED RED SNAPPER

Scallion Rice, Grilled Pineapple Salsa

BBQ JERK CHICKEN

Mango Habanero Salsa

OXTAILS AND LIMA BEANS

Coconut Jasmine Rice, Collards

COCONUT PINEAPPLE CAKE

Meringue Roasted Pineapple Salsa

TROPICAL MOJITO FRUIT COCKTAIL

Lime Sorbet

SUNDAY

SPINACH PATTIES

COCONUT SHRIMP

Tamarind Sauce

BBQ JERK CHICKEN

Mango Habanero Salsa

JAMAICAN RUM CRÈME CARAMEL



GREAT PERFORMANCES*

CELEBRATE FOOD