

CHEF'S TABLE

6 COURSE PRIX FIXE

\$220 PER PERSON

INCLUDES A SPECIAL CURATED COCKTAIL MENU, WINE & ROUND-TRIP FERRY TRANSPORTATION

WHILE ENJOYING LIVE MUSIC, INDULGE IN AN UNFORGETTABLE INTERACTIVE DINING EXPERIENCE BROUGHT TO YOU BY OUR GUEST CHEFS, WHO WILL SHOWCASE THEIR CULINARY FLAIR. THEIR INNOVATIVE AND EXPLORATIVE SPIRIT HAS LED THEM TO ROAM THE ISLANDS IN SEARCH OF THE FRESHEST PRODUCE, FISH, AND MEAT, WHICH THEY

THE STARRY NIGHT WILL PRESENT A SYMPHONY OF FLAVORS, ACCOMPANIED BY ISLAND HOPE WINES AND THEIR ESTEEMED MASTER SOMMELIERS, WHO HAVE CURATED A SELECTION OF WINES TO PERFECTLY COMPLEMENT EACH COURSE. SIMPLY PUT, THIS NIGHT IS A TRULY UNIQUE OPPORTUNITY TO TASTE THE BEST OF THE MAINLAND WITH AN UNFORGETTABLE ISLAND TWIST.

1

LOCAL SNAPPER CRUDO

CHEF ROBBIE FELICE

ginger, coconut, mango, sea herbs, black lime

WINE | JAFFELIN BLANC DE BLANCS CREMANT DE BOURGOGNE NV BURGUNDY, FRANCE

2

BANANA LEAF SMOKED TRIGGER FISH & FOIE GRAS TERRINE

CHEF BRIAN ARRUDA

concord grape, local berries

WINE | HOURGLASS ESTATE ROSE 2021 NAPA VALLEY, CALIFORNIA

3

CURRY MALLOREDDUS

CHEF ROBBIE FELICE

spiced local goat sugo, pineapple, olive

WINE | CHATEAU DE LA FONT DU LOUP COTES DU RHONES BLANC 2021 RHONE RIVER VALLEY, FRANCE

4

BRAZILLIAN LOBSTER TAIL

CHEF BRIAN ARRUDA

"prive rose" dutch mussels, morels, cognac, lobster roe

WINE | CARABELLA ESTATE PINOT NOIR 2021 CHEHALEM MOUNTAINS, OREGON

5

SPICED LAMB LOIN

CHEF STEPHEN BELIE

pumpkin, golden raisin, pine nuts, green papaya chutney

WINE | LE GODE ROSSO DI MONTALCINO DOCG 2020 100% SANGIOVESE TUSCANY, ITALY

6

SWEET PLANTAIN RUM CAKE

CHEF STEPHEN BELIE

almond, date brown butter, coconut ice cream, tamarind gel

WINE | IL FIORI MOSCATO NV ASTI, ITALY

MENU ITEMS ARE SUBJECT TO AVAILABILITY

A 20% gratuity will be added to your bill
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions