

OPENING PARTY

BY MUTINY ISLAND VODKA

\$150 PER PERSON

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

CELEBRATE WITH US AT A DELIGHTFUL COCKTAIL RECEPTION HOSTED BY OUR ESTEEMED FRIEND AND PARTNER, TODD MANLEY, THE OWNER OF MUTINY ISLAND VODKA. TODD IS ALSO THE EXCLUSIVE DISTILLER OF OUR VERY OWN LITTLE GEM SPIRITS. BOTH SPIRITS ARE DISTILLED FROM THE BREADFRUIT TREE ON THE STUNNING ISLAND OF ST. CROIX, MAKING FOR A TRULY UNIQUE AND REMARKABLE COCKTAIL EXPERIENCE.

ENJOY LIVE MUSIC AND SAVOR THE FLAVORS OF THE CARIBBEAN AND THE US VIRGIN ISLANDS THROUGH A MOUTH-WATERING SELECTION OF PASSED HORS D'OEUVRES, SMALL PLATES, HOMEMADE CHARCUTERIE, CHEESE BOARDS, AND A RAW BAR.

END THE EVENING WITH AN ARRAY OF HANDCRAFTED ICE CREAM AND DESSERTS, ALL CAREFULLY MADE USING THE FRESHEST LOCALLY SOURCED INGREDIENTS. IT'S AN EPICUREAN ADVENTURE NOT TO BE MISSED.

RAW BAR

ASSORTED COLD WATER OYSTERS
FRESH CATCH CEVICHE
BLACKENED SHRIMP COCKTAIL
CHILLED CALAMARI
CHILLED LOBSTER
MUSSELS FREGOLA
SAM CHOY'S TUNA POKE

CHARCUTERIE

PICK FROM OVERFLOWING BOARDS FILLED WITH IMPORTED CHEESES AND HOUSE-MADE BREADS, PORCHETTA DI TESTA DUCK, PROSCIUTTO, PATE EN CROUTE PUFF PASTRY, ASSORTED JAMS AND FIXINGS.

DESSERT

HOUSE-MADE PETITE CONES
SORBETS & ICE CREAMS
DELICIOUS PASSED TREATS

SIGNATURE HORS D'OEUVRES

CHEF BRIAN ARRUDA

BAKED PEEKYTOE CRAB TOAST
uni, lemon, black pepper

"TACO" NORI & BONITA TUILE
shiso

CHEF ROBBIE FELICE

COCONUT POLENTA
cashew gremolata, cucumber, parmesan reggiano

CHARRED OCTOPUS
calabrese, chili, oregano

CHEF STEPHEN BELIE

OXTAIL & BRAISED GREENS SPRING ROLLS
black garlic, chili

AHI TUNA TATAKI
crispy rice, yuzu kosho, blood orange, pickled radish

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

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

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STARTERS

ROASTED & GRILLED VEGETABLES

BREADS & TAPENADES

HEIRLOOM TOMATO SALAD

MUHAMMARA

SHAVED BRUSSEL SPROUT SALAD

MELON & BURRATA SALAD

BABA GANOUSH

HUMMUS

STATIONS

ROASTED PORCHETTA

STATION 1 | CHEF ROBBIE

caramelized fennel

WHOLE ROASTED FISH IN BANANA LEAVES

STATION 2 | CHEF BRIAN ARRUDA

charred broccolini

SEAFOOD MOQUECA

STATION 2 | CHEF BRIAN ARRUDA

caribbean seafood moqueca

WOOD FIRED DRY AGED STEAKS

STATION 3 | CHEF STEPHEN BELIE

papas bravas

DESSERT

LEMON OLIVE OIL CAKE

pistachio, citrus, cardamom

FAMILY STYLE DINNER

A BENEFIT FOR FRIENDS OF VIRGIN ISLANDS NATIONAL PARK

\$200 PER PERSON

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

RELAX AND UNWIND IN THE PICTURESQUE WATERFRONT BEACH CLUB WITH LIVE MUSIC. DELIGHT IN THE EXCEPTIONAL APPETIZERS AND LIGHT BITES, CRAFTED BY OUR TALENTED CHEFS, WHILE INDULGING IN SIGNATURE COCKTAILS THAT FEATURE THE FLAVORS OF BREADFRUIT SPIRITS DISTILLED BY MUTINY ISLAND VODKA, HAILING FROM OUR SISTER

AS THE EVENING PROGRESSES, PARTAKE IN A FAMILY-STYLE DINNER AND INTIMATE GATHERING WITH OUR ESTEEMED GUEST CHEFS, WHO WILL SHOWCASE THEIR SKILLS WITH LIVELY, INTERACTIVE CHEF STATIONS. BE AMAZED AS THEY EXPERTLY USE FIRE, SMOKE, AND PRECISION TECHNIQUES TO CREATE DELECTABLE ISLAND-INSPIRED FLAVORS AND STUNNING PRESENTATIONS. FINISH OFF THE NIGHT WITH HOMEMADE DESSERTS AND LIBATIONS, SOAKING IN THE ENCHANTING AMBIANCE OF THE CARIBBEAN.

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