

WELCOME 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, orengo

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