

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.

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