Welcome to Taste of Lovango

SCALLOP CRUDO

CHEF ALESSANDRA CIUFFO

hokkaido scallop, mango ginger, passion fruit purée, chili oil, radish, jalapeño, chive blossoms, lime zest Gloria Ferrer

ROASTED CARROTS

CHEF ALEX BELEW

honey labneh, tangerine vinaigrette, dukkah, chilies, pea tendril Cune Monopole

AHI TUNA

CHEF GERALD SOMBRIGHT espresso dusted ahi with balsamic

soy, asian pear, cocoa nib Emmolo Sauvignon Blanc

LOBSTER VELOUTÉ PASTA

CHEF ALESSANDRA CIUFFO

lobster velouté cream sauce, casarecce pasta, butter-poached lobster, toasted tarragon-scented sourdough breadcrumbs, lemon oil, microgreens Frank Family Chardonnay

ROASTED GROUPER

CHEF GERALD SOMBRIGHT

black garlic tarragon, burnt eggplant, passion fruit tzatziki, tabbouleh, paratha roti Paul Hobbs Pinot Noir

LOMO SALTADO

CHEF ALEX BELEW

marinated beef, vegetables, french fries, huancaina, herbs Devocion Malbec



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

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AMUSE BOUCHE

CHEF ROBBIE FELICE octopus & avocado, paprika crema, calamansi, olive, potato Chandon Garden Spritz

ROCK LOBSTER CARPACCIO

CHEF BRAD KILGORE
passion fruit jeow som, frisée, fine
herb & sumac-chili oil, flora
Veuve Clicquot Brut

LIGHTLY SEARED SEA SCALLOP

CHEF BRIAN ARRUDA
hearts of palm, coconut, cilantro, black lime
Rock Angel

STRAWBERRY GROUPER RAVIOLETTI

CHEF ROBBIE FELICE island spiced, ponzu butter, tarragon, dill Chateau D'Esclans

SLOW COOKED LOCAL CATCH

CHEF BRAD KILGORE jerk spices, caramelized coconut curry soubise, candied fennel, fennel pollen Cloudy Bay

GRILLED PORK TENDERLOIN

CHEF BRIAN ARRUDA banana leaf, charred ramps, sauce albuféra Terrazas Malbec



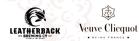
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WINE

La Marca Prosecco Conundrum White Fleur De Prairie Rose Jadot Beaujolais Village

FAMILY STYLE STARTERS

Roasted Sweet & Sour Plantain Salad Shrimp & Pork Lumpia Conch Style Caribbean Lobster Salad Shrimp Luc Lac Cold Noodles Longanisa Skewers Papaya & Mango Salad

FOR THE TABLE

Chana Masala, Mint Cilantro Chutney
Hot and Sour Spiced Okra Fries
Jerk Chicken Drumsticks
Sweet Potato Pepperpot
Grilled Cabbage Spicy Sweet Garlic
Rice & Peas
Wood Fired Roti
Lobster Curry
Grilled Maine Lobster
Pernil Roasted Baby Pig
Herbed Plantain, Potato & Onions

DESSERT

Mango Sticky Rice Tropical Fruit Popsicle



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PROCEEDS BENEFITTING LOVE CITY STRONG

Love City Strong (LCS) began as a grassroots effort of St. John residents in the direct aftermath of Hurricanes Irma and Maria in 2017. Within 24 hours of the first storm, our mission became clear: Mobilize community resources and collaborate with responding agencies to address the most pressing issues associated with recovery efforts.

Our group was quickly recognized by federal and local first responders, and we were brought in on multiple immediate response and recovery projects ranging from emergency evacuations to supply chain logistics and donations management. In November 2017 we became a registered 501(c)(3) nonprofit organization recognized in the United States and the US Virgin Islands. Over the years, we have successfully worked with agencies in the public and private sector on a number of programs.

It is our belief that these public/private partnerships are the future of disaster response, recovery, preparedness, and mitigation. Working together with organizations from a variety of backgrounds is a crucial component to everything that we do, and helps us strengthen our impact. With every program that we create, our guiding principles are to address needs that are not currently met by other organizations and to leverage the skills and talents of St. John residents and businesses to get the job done



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