

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 tendrils

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 GROUPE

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, huancaína, herbs

Devoción 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, fris  e, 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 albuf  ra  
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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