

OCTOPUS TOSTADA

CHEF RICHARD DOUCETTE

mango | sofrito | valentina | crema

WINE PAIRING TBC

ISLAND CEVICHE

CHEF MICHAEL HERVIEUX

local catch | coconut milk | calamansi | toasted cumin |
pineapple pico | plantain crisp

WINE PAIRING TBC

LOVANGOAT WATTAH

CHEF KYLE McKNIGHT

ground provisions | conch pea | chible |
turmeric cracklin'

WINE PAIRING TBC

BUTTER POACHED CARIBBEAN LOBSTER

CHEF MICHAEL HERVIEUX

sweet corn cream | spanish chorizo | chimichurri | lime

WINE PAIRING TBC

PORCHETTA

CHEF RICHARD DOUCETTE

johnny cake | plátanos fritos | salsa verde crudo

WINE PAIRING TBC



STROLL ON LOVANGO

CHEF KYLE McKNIGHT

tamarind blondie | coconut white chocolate ganache |
maduro ice cream | spiced sorrel molasses

WINE OR COCKTAIL PAIRING TBC

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