

JAMAICAN FUEGO



Carol Alexander & Ayesha's 5-Course Tasting Menu
served family-style | \$95 per person
beverage experience | additional \$45 per person

AMUSE

PUMPKIN SOUP & AYESHA'S JALAPEÑO CORNBREAD

charred corn & chayote | red curry butter ***contains shellfish,**

FIRST

ACKEE & SALTFISH GF

crispy green banana

PEPPER SHRIMP & FRIED BAMMIES ***contains shellfish**

cassava cake, scotch bonnet

DOUBLE DUCK WINGS GF

mango-habañero glaze, green seasonin'

JAMAICAN BEEF PATTY

ground wagyu, house-made hot sauce, 'guacamole'

Red Stripe Shandy

jamaican lager, mango purée, lemon, ginger

SECOND

ROASTED PACIFIC ROCKFISH ESCOVITCH GF

pickled peppers, onions & carrots

LOBSTER 'RASTA' PASTA ***contains shellfish**

parmesan cream

STEAMED CALLALOO GF, VEG

sweet peppers, tomato

This Hit Is Bananas

appleton estate rum, banana liqueur, clove, allspice, lime

THIRD

JERK-SPICED ST. LOUIS CUT PORK RIBS GF

BRAISED OXTAIL GF

JAMAICAN CHICKEN CURRY GF

RICE & PEAS GF, VEG

FRIED SWEET PLANTAINS GF, VEG

Guava Reggae

fords gin, guava, lime, orgeat, falernum

DESSERT

WARM JAMAICAN RUM CAKE

pineapple, lime, vanilla ice cream

Jamaican Milk Punch

canerock spiced rum, coconut purée, cinnamon

We kindly ask the whole table to participate when ordering the Fuego Menu

GF Gluten Free | **V** Vegan | **VEG** Vegetarian

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.
Kindly inform your server of any allergies or dietary restrictions.*