

# JAMAICAN FUEGO



**Carol Alexander & Ayesha's 5-Course Tasting Menu**  
served family-style | \$75 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

### **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

#### *This Hit Is Bananas*

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

## THIRD

### **JERK-SPICED ST. LOUIS CUT PORK RIBS** GF

### **JAMAICAN CHICKEN CURRY** GF

### **RICE & PEAS** GF, VEG

### **FRIED SWEET PLANTAINS** GF, VEG

#### *Guava Reggae*

*fords gin, guava, lime, orgeat, falernum* **\*contains nuts**

## DESSERT

### **WARM JAMAICAN RUM CAKE**

pineapple, lime, vanilla ice cream

#### *Jamaican Milk Punch*

*canerock spiced rum, coconut purée, cinnamon* **\*contains dairy**

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.*