

VALENTINE'S DAY MENU



FIRST

Yucca fries with Peruvian aji sauce

SECOND

*Green papaya, grilled jicama, savoy and red cabbages, fresh cilantro, mango, spiced cashews
with lime-jerk dressing*

THIRD

*Jamaican stuffed empanada with a savory pigeon pea mixture served with chimichurri rubbed
chayote squash, rum glazed plantains and spiced butternut squash sauce*

FOURTH

*Dark chocolate passion fruit cashew cake, coconut caramel, pomegranate, maldon salt and
rose petal*

or

*Persimmon pudding, goat cheese whip, coffee meringue,
candied limequat and cocoa nibs*

\$75/person

Reservations required for parties of all sizes

Menu available vegan and gluten free