



CRAFT
RUM
DINNER

FIRST COURSE

AHI AND SHRIMP CEVICHE

Lime, Lemon, Mint, Cilantro, Jalapeño, Coconut Milk, Rum

*Accompanied by a Coconut Mojito - Brugal Añejo, Fresh Mint, Lime, Coconut Cream,
Soda Water*

SECOND COURSE

BROWN SUGAR GLAZED DUCK BREAST

Creamy Farro, Orange and Ginger Compote

*Accompanied by a Velvet Goldmine - Mount Gay Eclipse, House-Made Falernum,
Tangerine Juice, Fresh Lime, Soda Water*

THIRD COURSE

BLACKENED MAHI

Pineapple and Mango Salsa, Coconut Rice

Paired with Flor de Caña 7 Gran Reserva

FOURTH COURSE

BRAISED SHORT RIB

Vanilla Parsnip Purée, Baby Carrot, Cocoa Demi-Glace

Paired with Dos Maderas 5+3

FINALE

CARIBBEAN RUM CAKE

Butter Rum Glaze, Candied Pecan, Coconut Sorbet

*Accompanied by a Double Impact - Brugal 1888, Shanky's Whip Irish Whiskey
Liqueur, Chocolate Bitters*

