



FORKS & CORKS  
DINNER SERIES PRESENTS

## RUM DINNER FEATURING

**MOUNT GAY®**  
Barbados Rum **EST 1703**

### FIRST COURSE

#### GUMBO

Onion, Celery, Pepper, Chicken, Andouille Sausage, Rice

*Hurricane - Mount Gay Eclipse, Mount Gay Black Barrel, Passion Fruit Juice,  
Orange Juice, Lime, Simple Syrup*

### SECOND COURSE

#### JERK CHICKEN SKEWER

Mixed Greens, Pineapple Jalapeño Aioli, Chive Oil, Scallion

*Mount Gay Eclipse Navy Strength*

### THIRD COURSE

#### PRAWN FRIED RICE

Chinese Sausage, Celery, Pea, Sesame Oil, Soy Sauce, Egg, Scallion, Grilled Prawn

*Classic Mai Tai - Mount Gay Eclipse, Orange Curaçao, Orgeat Syrup, Lime,  
Dark Rum Float*

### FOURTH COURSE

#### NEW YORK STRIP

Brown Sugar Rubbed Sirloin, Sweet Potato Hash, Onion, Pepper, Bacon, Spinach

*Mount Gay XO Triple Cask Blend*

### FINALE

#### MATCHA GINGER CAKE

Steamed Matcha Cake, Ginger Milk Curd, Mango Coulis, Coconut Simple Syrup

*Mango Ginger Punch - Mount Gay Black Barrel, Coconut Rum, Mango Juice,  
Ginger Simple Syrup*

