



FORKS & CORKS
DINNER SERIES PRESENTS

RUM DINNER

FIRST COURSE

CARIBBEAN OCTOPUS

Thin Sliced Grilled Octopus, Mango, Jalapeño, Onion, Lime, Cilantro

Mango Mojito - Acadian Rum, Mango Nectar, Mint, Lime, Simple Syrup

SECOND COURSE

JERK PORK KABOB

Pineapple, Red Pepper, Onion, Jamaican Slaw

*Tiki Bird - Brightwater Rum,
Passoã Passion Fruit Liqueur, Guava Purée, Pineapple Juice, Lime*

THIRD COURSE

COD ESCABECHE

Onion, Garlic, Pepper, Carrot, Vinegar, Serrano Pepper, Basmati Rice

Nantucket Mai Tai - Triple Eight Hurricane Rum, Orange Curaçao, Orgeat, Lime

FOURTH COURSE

BRAISED SHORT RIB

Vanilla Parsnip Purée, Baby Carrot, Cocoa Demi-Glace

Smugglers' Notch Single Barrel Rum

FINALE

PINEAPPLE COCONUT TART

Coconut Custard, Grilled Pineapple, Chantilly Cream, Tropical Brittle

*CD Painkiller - Twenty Boat Spiced Rum, Pineapple Juice, Orange Juice,
Cream of Coconut, Nutmeg*

