

# INDULGENT

Modern Jamaican Cuisine by  
Guest Chef André Sewell

## SALAD

### Pumpkin & Quinoa Salad

*Roasted Pumpkin, 5-Spiced Crispy Chickpeas, Orange Beer Pickled Beets,  
Quinoa, Olives, Assorted Microgreens, Red Stripe Beer Vinaigrette*

## PALATE CLEANSER

*Churned Greek Yogurt, Red Stripe Beer Foam & Micro Cilantro*

## APPETIZER

### Pork, Plantain & Potatoes

*Red Stripe Cured Pork Belly Ballotine,  
Jerk Bad Dawg & Ripe Plantain Farce, Pork Rinds,  
Pommes Purée, Callaloo Oil*

## AMUSE-BOUCHE

### Shrimp Scampi Pasta

*Sumac Poached Jumbo Shrimp, Spaghetti,  
Red Stripe Beurre Blanc, Fried Capers, Microgreens*

## ENTRÉE

### Beef Patty Lasagna

*Oxtail & Steak in Demi-Glace,  
Patty Crust Sheets, Red Stripe Roasted Garlic Béchamel,  
6 Cheeses, Arugula Salad, Parmesan Tuile*

## DESSERT

### The Red Stripe Lemon

*Red Stripe Beer Gelée, Lemon Confit, Brioche Baba,  
Lemon Zest Cheesecake Mousse, Torched Meringue,  
Scotch Bonnet Crumble,  
Lemon Beer Marshmallow Cubes, Meringue Shards*

**Final Cocktail-Paired Menu Release Date: Tuesday, February 27, 2024**