SHEER ROCKS

ANTIGUA • WEST INDIES

6 COURSE TASTING

EC$325.00 Per Person EC$495.00 with Wine Pairing

CANAPÉS

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SALT BAKED BEETROOT

Edamame Mousse, Smoked Crispy Tofu, Pea Sprouts

LEIRANA, ALBARINO

Bodegas Forjas Del Salnes, Rias-Baixas, Galicia, Spain

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WAHOO CRUDO

Crispy Chilli & Orange Dressing, Toasted Coconut, Coriander

CHÂTEAU MINUTY, ROSE ET OR

Château Minuty, Côtes De Provence, France

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SMOKED STEAK TARTARE

Parmesan & Truffle

POUILLY FUISSÉ, VERS CRAS

Domaine Saumaize Michelin, Burgundy, France

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CHARRED MAHI MAHI

Clams, Grilled Corn, Puffed Quinoa, Pickled Radish, Chimichurri

PINOT NOIR, VALMOISSINE

Louis Latour, Coteaux du Verdon, France

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BRAISED LAMB SHANK

Baba Ganoush, Beetroot Tabbouleh & Tempura Okra

COMA VELLA, PRIORAT

Mas D'en Gil, Priorat, Spain

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BITTER CHOCOLATE SOUFFLÉ

Vanilla Ice Cream

PREMIERES GRIVES

Domaine Du Tariquet, Côtes Du Gascogne, France

SHEER ROCKS

ANTIGUA • WEST INDIES

5 COURSE PESCATARIAN TASTING

EC$275.00 Per Person EC$395.00 with Wine Pairing

CANAPÉS

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SCALLOP CEVICHE

Seaweed Cracker, Shiso, Passion Fruit

ALBACLARA, SAUVIGNON BLANC

Haras De Pirque, Antinori, Chile

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WAHOO CRUDO

Crispy Chilli & Orange Dressing, Toasted Coconut, Coriander

CHÂTEAU MINUTY, ROSE ET OR

Château Minuty, Côtes De Provence, France

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PAN FRIED GROUPER

Fried Shrimp Dumpling, Burnt Nori Sauce, Sea Purslane

CHAMEROY, MACON VILLAGES

Louis Latour, France

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CHARRED MAHI MAHI

Clams, Grilled Corn, Puffed Quinoa, Pickled Radish, Chimichurri

PINOT NOIR, VALMOISSINE

Louis Latour, Coteaux du Verdon, France

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BITTER CHOCOLATE SOUFFLÉ

Vanilla Ice Cream

PREMIERES GRIVES

Domaine Du Tariquet, Côtes Du Gascogne, France