

# Join our Lionfish Culinary Adventure



Embark on a culinary journey like no other with our Executive Chef's meticulously crafted Lionfish Tasting Menu, complete with exquisite wine pairings. Discover the unique flavors and supreme quality of Lionfish, a delicacy prepared to perfection. From the delicate texture of steamed Lionfish adorned with tangy pickled mango to the smoky allure of grilled Lionfish, and the vibrant zest of Creole-style preparations, each dish promises an unforgettable taste experience. Join us for a dining adventure that not only satisfies the palate but also supports marine conservation.



*Eat Them to Beat Them*





# The Ultimate Lionfish Dinner

*“Eat Them to Beat Them”*

## SOUSCAILLE

*Steamed Lionfish and Pickled Green Mango Salad, Lime Dressing*

J.M. & FILS GOBILLARD CHAMPAGNE

## COCONUT SPICED LIONFISH

*Pan Grilled with West Indian Spices, Carrot-Ginger Sauce*

FLEURS DE PRAIRIE ROSÉ, CÔTES DE PROVENCE, FRANCE, 2018

## POT FISH

*Lionfish Stew with Garden Vegetables, Cinnamon and Chilies*

SAUVIGNON BLANC, “ATTITUDE” PASCAL JOLIVET, LOIRE, FRANCE 2020

## SIMPLY GRILLED

*Banana Leaf Grilled Lionfish Pockets and Garlic Scented Shrimp Skewers,*

*Coconut and Lime Rice, Chimichurri*

ROW ELEVEN, “THREE VINEYARDS” PINOT NOIR, RUSSIAN RIVER VALLEY, CA, 2016

## DESSERT

*Warm Rum Raisin Cake, Banana Gelato, Organic Chocolate Sauce*

KIDIA RESERVE LATE HARVEST, CHILE, 2013

Experience Caribbean Flavor with a Sustainable Edge: At Jade Mountain and Anse Chastanet, sustainability isn't just a practice—it's our passion. Delight in our beachside feast featuring the exotic Lionfish, a tasty yet invasive catch. Plus, enjoy a complimentary copy of "Green Fig & Lionfish," a sustainable Caribbean cookbook by our Consultant Chef Allen Susser. Join us for a dining experience that's as responsible as it is delicious!



US 115 per person, including house white or red wine

Surcharge for guests on MAP, FAP or AI plan US 55 per person

Upgrade to an exclusive wine pairing including a complimentary glass of champagne to start: US 55 per person

All prices are subject to 10% Service Charge and 10% VAT