JAMAICAN DINNER

AERIE RESTAURANT & LOUNGE | OCTOBER 26

FIRST COURSE
Red Peas and Beef Soup
kidney beans, beef, potatoes, carrots, sweet potatoes, onion, garlic thyme

SECOND COURSE
(choice of one)
Tossed Salad
mixed greens, cucumbers, tomatoes, shredded carrots, mango vinaigrette
Cole Slaw
with raisins and pineapple

THIRD COURSE
(choice of one)
Conch Fritters
diced conch meat with scallions, thyme, garlic, onion, and spicy dipping sauce
BBQ Wings
grilled chicken wings with mayo-based barbecue sauce

FOURTH COURSE
(choice of one)
Curry Goat
goat, carrots, potatoes, onion, garlic, peppers, thyme, served with rice
Jerk Pork
marinated and grilled pork shoulder served with jerk sauce and traditional rice and peas
Escoveitch Fish
red snapper, coconut milk, thyme, butter, scallions with rice and festivals (sweet fried dumpling)

FIFTH COURSE
(choice of one)
Fruit Cake
mixed fruits, rum, red wine, allspice
Sweet Potato Pudding
sweet potatoes, coconut milk, spices

FEATURED COCKTAILS

YELLOW BIRD

a blend of Bacardi Silver Rum, Cointreau orange liqueur, Galliano, and fresh squeezed lime juice. Shaken hard and strained into a martini glass

THE FROZEN HUMMINGBIRD

Bailey's Irish Cream, Kalua coffee liqueur, cream, grenadine, and fresh banana. Served crushed and frozen in a frosty pint

JAMAICAN BREEZE

fresh muddled ginger topped with Myers's Dark Rum, pineapple juice, simple syrup, and a touch of angostura bitters. Shaken and strained, poured over ice, and garnished with lime

JAMAICAN CRAWLER

a blend of Bacardi Silver Rum, melon liqueur, and pineapple juice with a splash of grenadine floated over the top

RUM PUNCH

a blend of Bacardi Silver Rum, Myer's Dark Rum, and Malibu Coconut Rum topped with pineapple, orange, and lime juice with a grenadine float. Served in a martini glass

THE BOB MARLEY SHOT

a tall shot glass with layers of grenadine, banana, and melon liqueurs