

LONGBOARD

Vineyards

October 9th, 2021

FARM TO BARREL DINNER

Chef Nigel Johnson

MENU

Appetizers

Salted Cod Fish Fritters, served with a Chimichurri sauce
Coconut Curry Shrimp, pan roasted with red onions
Brussels Sprouts roasted with dried cherries, red pepper flakes and aged balsamic vinegar
Jamaican Beef Patties (similar to Empanadas)

Dinner Buffett

Mixed Green Salad with roasted bell peppers and vinaigrette dressing
Brown Jasmine Rice, herb seasoned and cooked with Coconut Milk & Red kidney Beans
Roasted Salmon Escoveich, pickled vegetables
Oxtails Stew or Curry Goat
Curry Vegetables (green beans, yams, cauliflower, broccoli, carrots, tomatoes & squash)
Jerk Chicken

Dessert

Jamaican Black Fruit Cake, garnished with mango puree and fresh mixed berries