



# Lionfish Menu

Our Executive Chef's Lionfish Tasting Menu with Wine Pairing showcases the quality and taste of this very unique fish. Whether served steamed with pickled mango, grilled or creole style, Lionfish is always delicious.



Fish is the backbone of Caribbean life. For us at Jade Mountain and Anse Chastanet sustainability is a fundamental and necessary endeavor. The Lionfish is a delicious yet invasive species. Join us for this exotic beachside feast and receive a complimentary Sustainable Caribbean Cookbook, Green Fig & Lionfish, our Culinary Consultant, Chef Allen Susser's collaboration with us.



# *The Ultimate Lionfish Dinner*

## **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

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