



CHEF CASTRO'S 5-COURSE TASTING MENU

SPICED SWEET PLANTAIN (DF, GF)

Berberé Spice, Bacon Jam, Candied Jalapeños, Pickled Onion, Shito Aioli

Sparkling Wine Pairing – Lightning Rock, Chenin Blanc Sparkling

JERK CHICKEN TACO (DF, can be GF)

Maiiz Corn Tortilla, HOB Slaw, Habanero & Pineapple Chutney

White Pairing – Winemaker's CUT, Riesling

Suggested Beer: HOB Premium Lager, Crafted by Small Gods Brewing Co.

CRISPY SOOKE TROUT (GF, DF)

Preserved Mushrooms, Roasted Yam, Ghanaian Style Egusi & Spinach Stew

White Pairing – Winemaker's CUT, Gruner Veltliner

BRAISED SHORT RIBS (DF, GF)

Spicy Habanero & Peanut Soup, Rice Ball, Broccolini
Beetroot Noodles, Roasted Peanuts & Cilantro

Red Pairing – Lightning Rock, Cunoise

WHIPPED VANILLA CREAM CHEESE

Roasted Pineapple, Mango Gel, Honeycomb, Coconut Crumble

Cider Pairing – Nomad, Ice Cider

\$75 for set menu

+\$45 for wine pairing (wines may change)