

BRINE

WHITE GOLD DINNER

A Salt Voyage of South Caicos

5-COURSE MENU \$150 | WINE PAIRING \$150

AMUSE BOUCHE

The Beginning

**To Start Your Journey,
An Edible Piece of South Caicos' Story.**

1ST COURSE

Fragmented Lands

Smoked Tomato

Pickle Cherry Tomato, Vanilla, Lavender Essence, and Hazelnut

2ND COURSE

Crystalline Life

Cured Hamachi

Bottarga, Mango-Scotch Bonnet, Cranberries

3RD COURSE

Flight & Furrow

Cheese Ravioli

Creamy Sauce topped with Caviar and Breadcrumbs

4TH COURSE

Grazing

Lamb Duo

Lamb Loin, Lamb Shoulder Confit,
Potato & Celery Mille Feuille with Jus

5TH COURSE

A Bloom Across the Banks

Semifreddo, Tropical Tepache Scotch Bonnet Sorbet,
Strawberry Orange Blossom Soup

Kindly inquire with your server regarding any dietary preferences or restrictions. All prices are quoted in USD, subject to 12% Government Tax, 10% Service Charge, and 5% Facility Fee. All prices are subject to changes.