

TÈSON®

Seven Course Tasting Menu

On The Hill Snacks Box

Salted cod fritters with tangy-sweet tamarind reduction
Langoustine, pickled sorrel gel
Avocado and cassava with lemon balm flowers, (Zaboka et farin)
Pumpkin stuffed tempura okra, Cucumber salad

Pairing: Gimie Rum Punch

Ms Wakkie's Bread Course

Creole bread or bakes roasted fried with butter

Pairing: Chapel Down Bacchus 2024, Kent

Covin's Catch (Soup)

Crab Callaloo velouté with coconut foam

Pairing: Chapel Down Bacchus 2024, Kent

Matoo's Duck

Duck breast With tamarind - guava & roasted Plantain

Wine Pairing: Cortegiara Ripasso Valpolicella 2023

Best Meal Ever

Grilled Lobster tail with chilli garlic butter
Creole butter & charred breadfruit purée and lobster bisque

Wine Pairing: Loimer Kamptal Gruner Veltiner 2023

Mama's BBQ Lamb

BBQ Lamb rack With jerk spice & green fig (banana) and
smoked herring terrinelamb jus (grilled lamb, offal)

Wine Pairing: Henshcke Henry Seven 2023 Grenache, Shiraz, Mouvedre

Caribbean Dessert Experience

Piña Colada Mille-Feuille with caramelized pineapple,
passionfruit cream & toasted coconut

Tea and Petit Four

Coco tea with chocolate truffles, johnny cakes and guava cheese

Wine Pairing: Green Fig Fashioned