



The Chef's Experience

SAMPLE MENU

Each client receives a custom-curated menu tailored to their needs and preferences.

FIRST COURSE

Tuna Tartare with Scotch Bonnet Tostones

COOKING DEMONSTRATION

Chef Darwyn Joseph presents a live culinary demonstration, daa dry expertise, techniques, at his heritage through bold flavors and storytelling. Guests will have the opportunity to ask questions and engage with Chef Darwyn during an interactive cooking session.

MAIN COURSE

Jerk-Spiced Surf & Turf: Grilled Filet Mignon & Spicy Jerk Shrimp

Warm Rum Banana Fritters with Coconut Anglaise