

# Menu

## Bell, Book & Candle | Chef John Mooney

Rooftop Watermelon & Heirloom Tomato Salad  
with Toasted Cashews, Calamata Olives & Varieties of Basil

## Ben & Jack's Steakhouse | Chef Admir Alibasic

Mini Crab Cake topped with Beef Tenderloin & Smokey Corn Salsa

## Butterfunk Biscuit Co. | Chef Chris Scott

Yam Croquette with Scotch Bonnet Relish, & Coconut Maffe Sauce

## Nikutei Futago | Chef Shinichoro Noguchi

A5 Wagyu Cutlet, Nikutei Yuzu Sauce

## Pine & Polk | Chef Ali Ghriskey

Smoked Grilled Squash with Chorizo, Tropea Onions, Lemon & Garlic  
Veggie Hero on a Cheese Milk Bun

## Pure Grenada | Chef Belinda Bishop

Breadfruit & Cassava Ravioli Stuffed with Spiced Pumpkin, Callaloo  
& Plantain with Coconut Turmeric Sauce

Grenadian Cocoa Tart with Nutmeg Anglaise

Spiced-Cocoa Banana Bread Pudding with Caramel Rum Sauce

## Grand Banks | Chef Kerry Heffernan

Ceviche of Montauk Scallops with Tomatilla, Makrut Lime, Habanero,  
Sweet Peppers Citrus & Basil

## Sona | Chef Hari Nayak

Heirloom Tomatoes & Peaches Ricotta with Grilled Bread