

MODERN STEAK
JAMAICA
FUNDRAISER TO SUPPORT
HURRICANE RELIEF

AMUSE BOUCHE – Jamaican Beef Patty (Lloyd's Bakery)

Flaky Pastry • Spiced Beef • Scotch Bonnet • Thyme

Paired with: Appleton Estate “Welcome Punch”

Appleton Signature Rum, fresh citrus, pineapple

COURSE 1 – Ackee & Saltfish Spring Roll (Irie Chef)

Ackee • Saltfish • Crispy Wrapper • Mango-Scotch Bonnet Aioli

Paired with: Appleton Estate “Jungle Bird”

Appleton 8-Year, Campari, pineapple, lime, and demerara syrup.

COURSE 2 – Pumpkin Ginger Bisque (Irie Chef)

Roasted Pumpkin • Cream • Fresh Ginger • Pimento Oil • Toasted Pepitas

Paired with: Appleton Estate “Coco Chai Cooler”

Appleton Signature, coconut milk, chai syrup, nutmeg

COURSE 3 – Oxtail Ravioli (Lusi Restaurant)

Braised AB Oxtail • Scotch Bonnet Brown Butter • Thyme Jus

Paired with: Appleton Estate “Rum Negroni”

Appleton 12-Year, Campari, and sweet vermouth.

COURSE 4 – Benchmark Short Rib (Modern Steak)

Allspice-Molasses Jerk Glaze • Callaloo & Sweet Pepper Risotto • Jerk Demi Sauce

Paired with: Appleton Estate “Smoked Old Fashioned”

Appleton 12-Year, demerara syrup, Angostura bitters, smoke

COURSE 5 – Coconut Rum Bread Pudding (Irie Chef)

Coconut Rum Bread Pudding • Caramelized Pineapple • Rum Cream

Paired with: Appleton Estate “Caribbean Nightcap”

Appleton 8-Year, coffee liqueur, coconut cream, and cinnamon.

SATURDAY, NOVEMBER 15TH | 6PM

MODERN STEAK - STEPHEN AVENUE

98++ | BOOK YOUR TABLE USING THE OPENTABLE EXPERIENCE TAB