

BREZE

G.H. Mumm Champagne Dinner

18th May 2024

A Caribbean Culinary Celebration

Canapés

Caribbean King Crab

Paired with Caribbean Mumm Spritz

Spiced Pumpkin, Lime, Mint

Callaloo Caviar

Paired with Caribbean Mumm Spritz

Coconut Johnny Cake, Pickled Onion, Thyme, Coconut Crème

First Course

Caribbean Cured Salmon

Paired with GH Mumm Grand Cordon Brut

Mango Avocado Salsa, Citrus, Curry Sauce, Micro Cilantro

Second Course

Jerk Monkfish Rossini

Paired with GH Mumm Grand Cordon Brut

*Jerk Spice Crusted Monkfish, Crispy Plantain Skin,
Poached Conch, Scotch Bonnet and Rum Shallot Jus*

Third Course

Caribbean Lobster Tail

Paired with GH Mumm Grand Cordon Brut

*Grilled Lobster Tail, Rum-Butter Sauce,
Charred Pineapple Relish, Fried Sweet Plantain*

Cheese Course

Tropical Blue Cheese Panna Cotta

Paired with GH Mumm Grand Cordon Brut

*Blue Cheese Panna Cotta, Pineapple & Rum Jelly,
Candied Cashews, Pickled Watermelon Rind*

Dessert Course

Coconut & Ginger Tarte Tatin

Paired with GH Mumm Demi Sec

*Caramelized Banana, Ginger Spiced Coconut Cream,
Toasted Coconut Flake*

*Enjoy a vibrant evening of tropical tastes and
toasts with our curated pairings.*

Two Hundred & Forty Dollars

