

# Chef Jason Howard

Amuse bush

Tomato consommé shot with spiced salted cod

Cured red cabbage salmon with cucumber rolls smoked cream cheese, fresh radish, parsley cucumber hearts and red

Salt fish ravioli with chilli tomato chutney buttered christophine sun dried cherry tomatoes and a light cod fish emulsion with parsley salt

Sour sop granita with sour sop gel and lemon cream Main dessert

Mango and passions fruit cheese with with white chocolate sphere and dark chocolate crumb with mango meringues and

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*Redefined Caribbean Cuisine*