

EST. 1703
MOUNT GAY®
DISTILLERIES

RUM DINNER



AT THE

LONE STAR



SATURDAY OCTOBER 20th, 2018

Join us for a casually elegant evening with three-course menu inspired by the heart and history of Barbados and Mount Gay Rum. Each course will be paired with a Mount Gay rum cocktail.

An enjoyable evening is to be had with an Ambassador from Mount Gay Rum to share the History and Stories of our Barbados Rum Heritage.

BBD \$165.00 per person plus 10% service charge - Limited Seating Available

CREDIT CARD NEEDED WITH PAYMENT BEING TAKEN AT THE TIME OF BOOKING

BEFORE CONFIRMATION IS SENT TO THE GUEST.

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★AMUSE BOUCHE★

Salt Fish & Scotch Bonnet Rum infused Risotto

★STARTERS★

Seafood Duo

*Spiced rubbed Scallop and Prawn Rum flambé, creamed Leek,
Papaya & Mango Rum infused Relish*

Butternut Squash & Mushroom Ravioli

Balsamic Beurre Noisette (v)

Cocktail - Tarragon infused Apple Juice with hints of Citrus & Mount Gay Black Barrel Rum

★MAINS★

Molasses Herb Crusted Lamb Rack

Braised Shoulder Potato Croquette, Mint & Pepper Jelly, Rosemary & Tamarind Demi

Grilled Line Caught Mahi-Mahi (v)

Coconut infused Curry Sauce, Sweet Potato Gnocchi

*Cocktail - New Age Iced Tea *Orange, Cinnamon & Clove Tea, Passion Fruit & Mount Gay Mauby Rum**

★DESSERTS★

Sorrel & Mount Gay Crème Bruleè

White Chocolate Ice Cream, Shortbread

Cassava Mount Gay Rum Baba

Vanilla Chantilly Rum Cream

Cocktail - Mount Gay Black Barrel Rum & Vanilla Bean Coffee with Ginger Syrup