



TASTEMAKERS SERIES
32° N BOTANICALS

THURSDAY 8TH OCTOBER 2026

WELCOME DRINK
DEVIL'S ISLE SMASH
SEAGRAPE SHRUB, MEZCAL, GINGER SYRUP

1ST COURSE
COLD SMOKED LIONFISH CRUDO
PASSIONFRUIT, SMOKED JALAPENO,
CHARRED GREENS, QUINOA CRACKER
Oé Cremant de Alsace, Alsace, France

2ND COURSE
CARAMELIZED LEEK TART
TUCKERS GOAT CHEESE, PURSINE SALAD, FENNEL
Alpasion Grand Chardonnay 2022, Uco Valley, Argentina

INTERMEZZO
BERMUDA FRUIT CARAMEL

3RD COURSE
NORTH ATLANTIC ROCKFISH
GRILLED AVOCADO, HARISSA,
HAZELNUT AJO BLANCO, BATATA CRUMBS
Casa Rojo 'La Malpagada' Albiillo 2022,
Ribera de Duero, Spain

4TH COURSE
COAL ROASTED LAMB T-BONE
CELERIC PUREE, PICKLED CAULIFLOWER, CASSAVA
CHIPS, ALL SPICE LAMB-GUAVA JUS, FRESH HERBS
Wild Hogge 'Tree Frog' Paso Robles, USA

5TH COURSE
BERMUDA AVOCADO
AVOCADO CREMEUX, COCONUT BRIGADEIRO,
DARK CHOCOLATE
White Port "Alexander"
Grahams No. 6 White Port, Crème de Cacao,
Heavy Cream, Nutmeg

Hosted by:
Executive Chef Carlos Melendez
Executive Sous Chef Pablo Cabrera
Jordan Monkmann of Discovery Wines

