

A JOURNEY OF *Seas & Sips*

4-COURSE COCKTAIL PAIRING DINNER



THURSDAY, JULY 17, 2025 | 6:30PM | \$65 PER PERSON*

Join us for a celebration of sun-soaked summer flavors at our 4-course cocktail pairing dinner. Each chef-curated course will be perfectly paired with a hand-crafted, fruit-forward cocktail, highlighting the tropical essence of the season.



reserve your seat now →

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*EXCLUDES TAX AND GRATUITY. TIME AND PRICE MAY VARY BY LOCATION.

COURSE 1

CHARGRILLED OYSTERS (imported)

Chef-crafted garlic lemon butter, sprinkled with Parmesan cheese, served with fresh pesto crostini.

LYCHEE MARTINI

Grey Goose vodka, St-Germain, lychee flavors and fresh sour. The delicate floral and citrus notes complement the rich, savory depth of the garlic lemon butter.



COURSE 2

SWEET CORN LINGUINE WITH SHRIMP

Wood-grilled, seasoned shrimp (imported, farm-raised) served over linguine, tossed in creamy white wine sauce with crab (imported), roasted corn, and diced tomato.

FRESH WATERMELON MARTINI

House-made cucumber-infused Fris vodka, fresh watermelon and sour mix perfectly complement the rich and creamy seafood pasta, enhancing the flavors of this dish.

COURSE 3

PINEAPPLE SALSA SHRIMP & SCALLOP SKEWERS

Wood-grilled shrimp (imported, farm-raised) and scallop (imported) skewers, topped with pineapple salsa, served over a bed of jasmine rice and creamy roasted corn, tossed in a spicy aioli and a smoky chili sauce, finished with crumbled feta cheese.

MATCHA RUM COLADA

Rumhaven rum with flavors of coconut, matcha, pineapple juice and fresh sour. The bold, layered flavors of the dish are balanced by the cocktail's refreshing acidity and subtle sweetness.



COURSE 4

MANGO RUM CHEESECAKE

Classic cheesecake topped with tropical mango, chef-crafted Myers's rum sauce, fresh whipped cream, and a touch of lime zest.

MAI TAI

Bacardi Superior rum, Disaronno Amaretto, mango, fresh sour, topped with Myers's Dark rum. The cheesecake's creamy texture and vibrant mango flavor mirror the cocktail's tropical notes, while the rum sauce ties it all together with a warm richness.