

# **Martinique Month at Renoir**

**August 19th to September 19th**



## **Cocktail Fort-de-France**

Rhum St-James, Cherry Brandy, vanilla syrup, lemon juice, egg whites and cherry

## **Menu**

**Table d'hôte 4 services at \$52 (1 appetizer)**

**Table d'hôte 5 services at \$60 (2 appetizers)**

Amuse bouche of the moment

### **Appetizers**

Trilogy of accras: breaded shrimp, coco rice Cod fish, pineapple Pork  
marinated in aged rum

**and / or**

Raw Fish salad, Martinique inspiration

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### **Plat Principal**

Pork Colombo way and plantain

or

Stuffed Crab in shell and chayote "au gratin"

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### **Dessert**

Coconut milk tapioca, pineapple marmalade, old rum jelly

