



PLANTATION RUM: A TASTE OF BARBADOS

Made at the West Indies rum distillery, Plantation is one of the most exciting brands to emerge over the past decade. With innovations and attention to detail that is rarely seen in the region, Plantation rums bring unique styles based on classic recipes to the rum category.

Join as we present expertly crafted cocktails by Tennette Shumaker paired with the menu of Chef JP Van Houten.

Guest Speaker: JOSH SCHALL, State Manager On-Premise Maison Ferrand

THURSDAY JULY 21, ARRIVAL AT 6:30PM

ARRIVAL COCKTAIL

ISLAND BREEZE

Cucumber Infused Plantation 3 Stars Rum, Applejack Brandy, Licor 43, Lime Juice, Blackberries & Mint

1ST COURSE

JERK CHICKEN LOLLIPOPS

NUCKIN' FUTS

Plantation 3 Stars Rum, Macadamia Nut Orgeat, Pierre Ferrand Curacao, Lime Juice. Plantation Dark Rum Floater, Passion Fruit & Honey Foam

2ND COURSE

BONIATO CROQUETTES

Coconut-Crusted, Manchego Cheese, Serrano Ham

WALKING DEAD

Plantation Xaymaca Special Dry Rum, Don's Mix, Falernum, Lime Juice, Absinthe & Grenadine

3RD COURSE

VANILLA & RUM BUTTER POACHED PRAWNS

Crispy Yucca

COAST IS CLEAR

Plantation Smoked Pineapple Rum, Daiquiri Clarified, Coconut Water, Lime Juice & Simple Syrup

4TH COURSE

WHOLE PIG ROASTED IN LA CAJA CHINA BOX

PLANTATION XO OLD FASHIONED

DESSERT COURSE

RUM DUO DESSERT

COCONUT VANILLA RUM CAKES Ginger Lime Syrup, Brûléed Pineapple
TRADITIONAL BANANAS FOSTER Vanilla Ice Cream

COCOA DEJA BREW

Plantation 5-Year Aged Rum, Borghetti Espresso Liqueur, Espresso, Cocoa Puff Cereal Cream & Cocoa Puff Dust

(menu subject to change)

\$89 per person

(not including tax or gratuity)

Please call The Cooper for reservations

561.622.0032

The Cooper Restaurant | 4610 PGA Boulevard | Palm Beach Gardens