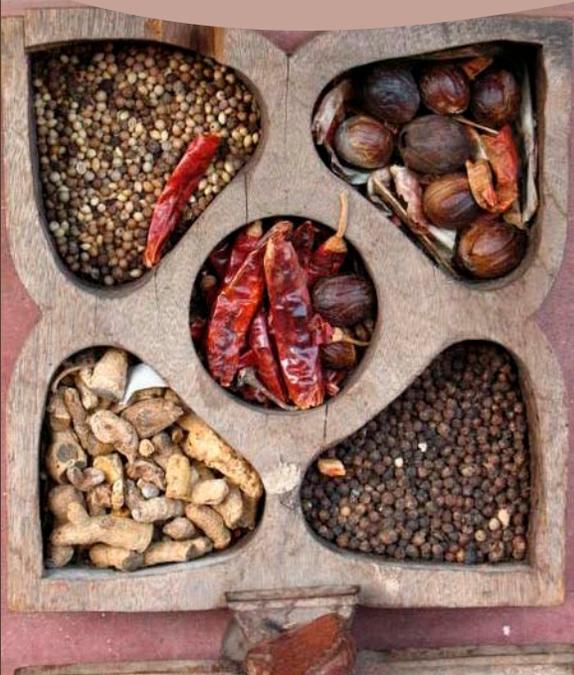




Nick Troubetzkoy's
JADE MOUNTAIN
Saint Lucia



We look to spices to capture the flavors of faraway places. Specific combinations of herbs, spices, and flavorings characterize the great dishes of the world's cuisines. These mixtures are influenced by the foodstuffs native to each region, being distinctive by the climate, architec-

ture of the land and local culture. Every culture has its own set of traditions about how to cook.

By reaching into our spice box, the foods, cooking and specific dishes become immensely diverse. The individual characteristic flavor, mingled with the smell and taste evokes our culinary imagination. It is the taste that ultimately defines the ethnic definition.

There was a time in history that spices were so precious that they were locked away. Let's let loose the wonders of spice together. Join our James Beard Award winning Chef Allen Susser and his Jade Mountain Culinary team under the leadership of our Executive Chef for a weekend of culinary excitement.

SPICES *of the* CARIBBEAN

Dear Jade Mountain Guests,

We have great pleasure informing you of our Spices of The Caribbean Event starting October 12. Please see all information below and please contact our Jade Mountain resort guest services team if you have questions or would like to sign up for any of these events.

WEDNESDAY, OCTOBER 12

New Treehouse: "Green Fig & Salt Fish with The Spices Of The Caribbean" 7:00 pm

We are very excited to share our newest Caribbean seafood concept with you. We are proud to invite you our inaugural dinner to experience the Green Fig & Salt Fish, which is our Caribbean seafood restaurant. With tonight's dinner our guests will experience a first of its kind Caribbean Raw Bar and delightfully prepared sparkling fresh fish and local Seafood. *(US 75)*

THURSDAY, OCTOBER 13

Apsara: Tandoori Cooking Class - 3:30 pm

Join our Apsara Chef Nirmal to witness our East Indian Saint Lucian Fusion Cuisine and uncover the spicing secrets of Tandoori Cooking in the Caribbean. They will share the special techniques in spicing up a great Tandoori chicken. Learn the trade secrets of how to blend spices and of course we will have a bucket of beers for all to enjoy. *(US 25)*



Apsara: “East/West Indian Cuisine and The Spices of The Caribbean” 7:00 pm

APSARA is an innovative fusion of modern East Indian and Caribbean cooking. A celebration of St. Lucia’s historical and cultural ties with East India. A vibrant and flavorful spiced menu has been created for this dinner. Our Apsara Spices of the Caribbean diner this evening features flavorful vegetarian selections, authentic curries, tandoori grilled meats and Caribbean infused entrées that tantalize the senses. (US 75)

Dinner: An exotic, Spice Influenced dinner at Jade Mountain Club

A specially prepared five-course dinner spectacular with a Seasonal and Sustainable Menu using locally caught fish and seafood, organic grown produce and spectacular spices. The theme is a mosaic of dishes from throughout the Caribbean that influences our Jade Cuisine. (US 95)

The dinner can be accompanied by a pairing of carefully selected wines from our wine cellar to match each course (US 50)

SATURDAY, OCTOBER 15

Explore The Spices Of The Caribbean 9:00 am
Join our Morning tour of Nick Troubetzkoy’s Emerald Estate Organic Farm and our new Spice Garden hosted by Chef Allen Susser

The Resorts organic farm Emerald Estate, located in the Soufriere hills, is an integral part of our cuisine at Jade Mountain. The farm produces a wide variety of items including vanilla beans, bay leaf, nutmeg trees, cinnamon, and numerous varieties of mango, sour orange, coconuts, leaves, greens, vegetables and herbs all brought daily to our kitchens. Farm Walk Around and Picnic Lunch at the River (US 45)

Jade Club: “8 Course Sensory Degustation With The Spices Of The Caribbean” 7:00 pm

A specially prepared 8 course dinner spectacular prepared by our Executive Chef Stefan and Chef de Cuisine Elijah. Our inspiration comes from the naturally diverse shapes and colors of the ingredients. By stretching our imagination, using the finest ingredients, intense flavors, and unpredictable combinations and challenging resources to take the craft to its logical end as a statement of art on the table. (US 95) *The dinner can be accompanied by a pairing of carefully selected wines from our wine cellar to match each course. (US 65)*

“Spicy” and Delicious Cocktail party 5:30 - 6:30 pm in the Jade Mountain Club

Be our guest and join our world famous Consulting Chef Allen Susser as he shares his talents and passion for food with you. Take pleasure in a complimentary hand made Jade Spiced Rum cocktail. We are using nutmeg, ginger, vanilla, and cloves. Taste our Jade Cuisine as we share our local, seasonal, and sustainable spicy finger foods, Experience and learn about our exotic local St Lucian Spice Box.

(Complimentary for all guests)

Emerald: “Chef’s Table – Spices Of The Caribbean” 7:00 pm

Join Executive Chef Stefan as he shares a new interactive dinner experience and prepares authentic Creole cuisine with a twist using local ingredients grown at our own Organic Emerald Farm. The theme is a mosaic of dishes from throughout the Caribbean that were harvested fresh that morning and prepared, with our Vegetarian Chef de Cuisine Frankie, by blending local spicy ingredients together to create cuisine that is quite unique for the vegetarian enthusiast. (US 75)

FRIDAY, OCTOBER 14

Anse Chastanet Cocktail Reception 6:00 pm

Be our guest and join our world famous Consulting Chef Allen Susser. “Get Your Rum On” with a fun and tasty party. We will be shaking our tropical rum punches and teasing you with spicy exotically prepared before dinner snacks. *(Complimentary for all guests)*

SUNDAY, OCTOBER 16

Breakfast in Bed “Spice & Romance” – Sunday morning

Sunday should be a day of rest and tranquility and romance. Let us bring your breakfast in bed. the menu for this morning is just a little bit spicy but light and refreshing: featuring seasonal exotic fruits, fresh baked breads, artisanal cheeses, a few simply spiced dishes, and freshly brewed St Lucian native coffee or hand selected loose teas. *(Regular breakfast rates apply)*

Anse Mamin: Cooking Class “HOT SAUCES” 12:00 pm (just before going to our burger bash)

Join us today at Anse Mamin beach for Spicy fun & Caribbean excitement. Lets find the heat together. Seasoning Pepper, Habanero, Scotch Bonnets, and Cayenne Peppers are just a few of the hot Chilies that we grow organically on our Emerald Estate Farm. Executive Chef Stefan will teach you how we blend these chilies to create our signature Hot Sauces. *(Complimentary)*

Anse Mamin “Chef’s Spicy Burger Bash” – on the beach 12:30 pm

Join us today at Anse Mamin beach for Spicy fun & Caribbean excitement. We will put a little spice in our burgers for you. each of our resort restaurant chefs will prepare and present a signature out of this world burger. This fabulous 5th Annual beach party and Burger competition is the only one of its kind in the Caribbean. We will include delicious side dishes, salad and condiments that will compliment each burger. Buckets of Piton Beers and Rum Punches will quench and satisfy. *(US 35 open to all resort guests)*

Beach Bar: “Mixology Class – Spices Of The Caribbean” 4:30 pm

For those who enjoy Caribbean rum, explore the fine craft of mixing cocktails using the basic techniques and tricks of our bartenders. Learn how to make Spiced Mojitos, Pina Coladas, and our most popular Coco Doo in this special Mixology Class. If you already have a favorite from our Cocktail list we would love to show you how it is made. *(US 25)*

MONDAY, OCTOBER 17

Emerald - Chocolate & Spice Sensory Tasting 10:30 am

Join Chef Allen Susser on an awakening journey through the flavor palate of our Emerald Estate chocolate. We will start by tasting the cocoa bean, which is the very first step in chocolate, We will focus our attention on how to truly appreciate chocolate as it should be tasted, and educate ourselves on the distinct differences. To finalize the sensory tasting session sample some of locally spiced Emerald Estate Organic Chocolate. *(Complimentary)*

Lunch on our private beach at the Jungle Grill at Anse Mamin

Take a water taxi over and enjoy a leisurely lunch grilled under the shade of the mangos and palm trees. The menu is simple and delicious and spiced - if you like... featuring fresh caught fish and salads. *(Jungle grill a la carte rates apply)*

Tour the Plantation at Anse Mamin with our special guide Meno at 1:45 pm

The grounds include an old and tropical plantation called Anse Mamin. The plantation was originally a sugar cane plantation in the 18th century, until changing hands turned to Cocoa plants. The cocoa plants are still numerous on the grounds for guests to see and for us to produce our own estate chocolate. In Anse Mamin one can find turmeric, tamarind, cashews, mangoes, avocados, oranges, tangerines, guavas, papaya, coconut, bread fruit, yams and sweet potatoes. The superior taste and quality of the ingredients as well as the connection to the earth is inspiring. Anse Mamin is a wonderful resource. *(Complimentary for all guests)*

Monday evening Managers Cocktail Party 5:30 – 6:30 pm

Come join us on the celestial terrace for exotic, tropical cocktails and Spicy passed Hors D’Oeuvres. Sunset is beautiful, bring your cameras. *(Complimentary for all Jade guests)*

Old Treehouse: “6 Course Sensory Degustation with the Spices Of The Caribbean” 7:00 pm

A specially prepared unique 6 course dinner. Our chefs practice their magic only with the desire that it awaken the diner’s sense of taste. Aromas, colors and textures, and spices are only a few of the elements used to entice the diner. *(US 75) The dinner can be accompanied by a pairing of carefully selected wines from our wine cellar to match each course. (US 45)*

TUESDAY, OCTOBER 18

“Spices of The Caribbean” complimentary cooking class starts at 5:30 pm – located in the Jade Club lounge

Join Jade Mountain’s Chef De Cuisine Elijah Jules for an interactive cooking class to experience a modern approach to the Spices of the Caribbean. Chef Elijah is an expert in combining our local exotic fruits and spices with the new and exciting food trend molecular gastronomy. *(Complimentary for all guests)*

Spicy Tuesday Managers Reception for Anse Chastanet guests at 6:30 pm

Join us at the beach restaurant for a live Satay station and spicy succulent St Lucian treats. *(Complimentary for all guests)*

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