



ANGUILLA  
CULINARY  
experience

Thursday, May 23, 2024

VEYA RESTAURANT, ANGUILLA

Chef Carrie Bogar of Veya, Anguilla  
Chef Zachary Engel of Galit, Chicago

Wine Pairings by Jerry Bogar

*PASSED CANAPES* Château d'Isenbourg Crémant d'Alsace, NV

FOIE GRAS MOUSSE

kataifi, rosebuds, papaya

JERK SHRIMP

sweet plantain, jerk aioli

*FIRST*

served family style with pita bread

HUMMUS

stone crab amandine, urfa bieber, chives

LABNEH

hyssop, sumac, sesame seeds, olive oil

TOMATO & PINEAPPLE

nigella seeds, Persian lime, mint

CARROTS

orangey-cuminy glaze, hazelnut duqqa, Bulgarian feta

LOCAL PICKLES

cucumber, cauliflower hearts, watermelon rind

*SECOND* Otira Glacial Stones Sauvignon Blanc, 2021

CUCUMBER SALAD

local melons, ramps, schmaltz & gribenes, mustard

*THIRD* Château Mont Redon Chateauneuf du Pape, 2022

OCTOPUS

smoked paprika, preserved lemon, herb stem chimichurri

*FOURTH* Domaine Bouchard Beaune du Château, 2018

ANGUILLA CRAYFISH

butter-poached and grilled with mango, local lettuce,  
harissa

*FIFTH* Goldeneye Pinot Noir, 2020

MISO-GLAZED LOCAL SNAPPER

charred broccoli, yuzu kosho

*SIXTH* Clos de los Siete, 2019

SUMAC-CRUSTED LAMB CHOPS

mint, carrot-ginger, local greens

*DESSERT* Château Bélingard Monbazillac, 2016

LEMON & OLIVE OIL ALMOND CAKE

island fruit, labneh ice cream

*TAKE HOME GIFTS*

HALVAH CHOCOLATE CHIP COOKIES

ZUCCHINI, BANANA AND PUMPKIN BREADS

