

GOSLINGS PARLOUR

SAVORY BITES

EXECUTIVE CHEF ADAM SHEPARD
CHEF DE CUISINE SYDNE EMI GOODEN

ACCRAS DE MORUE

Salt-cod fritters served with salsa negra

\$15

'HOPPIN JOHN'

Black-eyed pea hummus served with rice crackers

\$16

DEVILS ON HORSEBACK

Smoked almonds stuffed in bacon-wrapped dates, served with garlic mustard sauce

\$15

BROILED OCTOPUS

Served with salsa verde, vegetable slaw

\$22

ROCK SHRIMP SALAD

Poached shrimp tossed with sour cream, ginger, scallions, and fresh herbs. Served with tostones

\$16

GOSLINGS RUM ROASTED PINEAPPLE UPSIDE DOWN CAKE

Spiced molasses cake, **Goslings Black Seal Rum**, muscovado crème anglaise
Created exclusively for the Goslings ParLOUR by Executive Pastry Chef and James Beard Award nominee Caroline Schiff

\$16

