

JADE MOUNTAIN Mango Madness Festival

“1001 THINGS TO DO WITH MANGOS BEFORE YOU DIE”

June 19, 2015



Nick Troubetzkoy's
JADE MOUNTAIN
St. Lucia

Please join us for Jade Mountain's 8th Annual Mango Madness Festival

Mango Madness or 1001 Things You Could Do To A Mango Before You Die has been brought to life by JADE MOUNTAIN consulting Chef Allen Susser and his team, celebrating the many varieties of mangos available in St Lucia. Allen Susser, the author of a Mango cookbook and the definite authority on mangos, will host the event personally. The activities include a mango cocktail party, Mango tasting and a demonstration Mango Madness cooking class - the highlight being the "Night of 1000 Mangos" dinner at the Jade Mountain Club. Participants in the Mango Madness will join in a mango field trip to Nick Troubetzkoy's organic and historical Emerald Estate.



FRIDAY, JUNE 19

The Mad Mad Mango Cocktail Party 5:00 - 6:00 pm in Jade Mountain Club

We will start off the evening with Tropical Mango cocktails including, our 30 pound infused mango - Mangotini, and our very own signature Mango-cello. You can then taste for yourself some of the World's Best Mangos! As we prepare them in various treats and passed finger foods. Chef Allen will host an Interactive Mango display to tantalize your taste buds and senses to the flavors of paradise.

(Complimentary to Jade Mountain guests)

SATURDAY, JUNE 20

A once in a lifetime Mango Tour of Nick Troubetzkoy's Emerald Gardens Hosted by our Consulting Chef Allen Susser at 9:00 - 11:00 am

Starting off with a walking and tasting tour of our own Organic Garden at Emerald Estate to see first hand our Jade Cuisine concept; "From the Farm to the Plate." You will see the sultry natural habitat of our mango fields - Learn why mangos are the most popular fruit in the world from our Mango expert - Chef Allen. Enjoy a relaxed tropical snack and more mangos on the back porch of the farmhouse.

(US 35 per person cover charge, all prices subject to 10% Service and 10% VAT)

Chef Allen's Mangos Rule!

Cooking class: a live interactive cooking demonstration. Located in the Jade Club Lounge at 1:00 pm. Chef Allen will share his vision of cooking with Mangos in a live interactive cooking demonstration: Drenched with exotic beauty and exploding with flavor- you will see why

mangos nourish both the body and soul. Recipes and Tasting will be included.

(Complimentary to Jade Mountain guests)

The original Night of 1,000 Mangos Dinner at Jade Mountain Club, beginning at 6:30 pm.

This will be a luscious, silky and rich mango dinner - A five-course spectacular Mango, Seasonal and Sustainable Menu matched with wines. The evening finishes with a tasting of our signature Emerald Estate Mango-cello.

(Night of 1,000 Mangos set menu US 95 optional wine pairing per person, charged by the glass. All prices subject to 10% Service and 10% VAT.)

SUNDAY, JUNE 21

Mango Breakfast Special in the Club

Let us set a luxurious table overlooking the Pitons for your breakfast in the club. The mango menu this morning is light and refreshing. Fresh and exotic featuring seasonal fruits, Mangos, freshly baked breads, artesian cheeses and freshly brewed St Lucian native coffee or teas.

(Regular breakfast rates apply)

Mango Mixology Class Beach bar from 4:30 - 5:30 pm

For those who enjoy Caribbean rum, explore the fine craft of mixing mango cocktails using basic techniques and tricks of our bartenders. Learn how to make Mango Mojitos, Mango Coladas, and our most popular Coco Doo in our Mango Mixology Class. If you already have a favorite from our Cocktail Menu, we would love to show you how it is made.

(All prices subject to 10% Service and 10% VAT)

Jade Mountain • Mango Madness 2015

MONDAY, JUNE 22

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 palm trees and mango trees. The menu is simple and delicious featuring freshly caught fish, Mangos, 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 sugarcane plantation in the 18th century, until changing hands turned towards Cocoa plants. The cocoa plants are still numerous on the grounds for guest to see and for us to produce our own estate chocolates. In Anse Mamin one can find turmeric, cashews, tamarind, mango, avocado, oranges, tangerines, guavas, papaya, coconut, breadfruit, yams and sweet potatoes. See the mango trees throughout the Plantation. The superior taste and quality of the ingredients as well as the connection to the earth is the culinary motivation. By happenstance Anse Mamin is a wonderful organic resource.

(Complimentary to Jade Mountain guests)

Mango chutney workshop: starts Monday at 3:30 pm located in the Emerald Restaurant

Learn how we preserve the exotic flavor of mango with spices in the age-old tradition of chutney making. Enter the mango, preferable a fresh picked one—any variety will do. And imagine your paradise. There is no clever chemistry in detecting ripeness. It's about a feel (gently) and a smell (go to town). Color has less bearing here than in the real world, and that is as it should be. The mango-pantone is rich, filled with green, red, purplish-red, yellow, spotted, or any combination of the above, and comes in all shapes and sizes. This will be hands on with sample jars for you to take home. Please reserve with your Major Domo or Guest Services.

(US 25 per person cover charge, all prices subject to 10% Service and 10% VAT)

Monday Evening Managers Mango Greeting

Cocktail Party at 5:30 – 6:30 pm.

Come join us on the Celestial Terrace for exotic, tropical and Mango cocktails and passed Hors D'Oeuvres that reflect the wonderful flavors of 1001 mangos.

(Complimentary to Jade Mountain guests)

TUESDAY, JUNE 23

...AND THERE WILL ALWAYS BE CHOCOLATE!

Chocolate Sensory Tasting - Tuesday from 10:00 am - 10:30 am in the Emerald Restaurant

(Complimentary; sign up at Guest Services)

Join us on an awakening journey through the fruitful flavor palate of cocoa and chocolate. We will start by tasting the cocoa bean, which is the very first step in chocolate production, and end with the strongest type of cocoa mass while sampling all in between. We will focus our attention on how to truly appreciate chocolate as it should be tasted and educate ourselves on its distinct differences. As a culmination of the sensory tasting session sample some of our homemade truffles and a taste of Emerald Estate Organic Chocolate bar.

Discover Chocolate in our Chocolate Lab from 10:45 am to 12:00 pm

This will be a delicious, interactive Chocolate experience following the Chocolate Sensory tasting. We will move to the Chocolate lab to discover just how chocolate is made. We are a Tree to Bar organic boutique chocolate producer using only Emerald Estate Organic Cocoa. Join our Director of Pastry Wouter Tjeertes to learn the basic techniques of the chocolate making process plus tempering chocolate to create your own personalized chocolate bar. The best part...you take home what you make! So, if you've ever pondered the alchemy involved in creating the finest of chocolates, enroll in this Chocolate workshop and learn the delicious art for yourself. This class is hands on so be prepared to be covered with chocolate!

\$45 per person, sign up at the social desk. This class is limited to 6 guests, book early!

Mango Cooking Class starts at 5:30 pm - Located in The Jade Club Lounge

Cooking in Paradise - Interactive mango cooking class hosted by Chef Elijah; "I teach some of our trade secrets such as cooking with mangos. As a Caribbean Chef I spend a lot of time hand picking my own ingredients available all over the Island. I like to share my experiences with our guests.

(Complimentary to Jade Mountain guests)