

Dinner with Chef Alex Fields

YOUR ULTIMATE DRIVE IN CULINARY EXPERIENCE.

SATURDAY SEPTEMBER 25TH

LOCATION - AJAX GO STATION

TIME: 5:00^{PM}



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TICKETS AVAILABLE AT EVENTBRITE
AND WWW.CARIFESTIVAL.COM





Chef Alex Fields

Alexander Fields is a professional chef & entrepreneur based in Toronto, Canada. With a natural affinity for the culinary arts at a young age, he has prospered in the industry bringing out the best in every dish with passion and purpose. His experience in the culinary world has paved a clear road of excellence in restaurant management and menu development. He has worked at some of the top restaurants in the country - establishments such as Café Boulud (Four Seasons Toronto), Bluewater Café (Vancouver, B.C.), and The Algonquin Resort (St Andrews, N.B.) honing his skills over his 12-year career.

In 2020, Alex ventured into his own business (Rhyz - pronounced rise) a concept that is rooted in the culture of African & Southern U.S. Foodways. This is shown through both pop-up dining and private event experiences as well as upcoming products including a new line of BBQ sauces. It is of importance that Rhyz not only provides excellent quality foods of these cultures but also bridges the gap between the two by educating each and every customer. The dishes tell the stories of Black History paying homage to all the hero's that paved the way for the present community to gain from their sacrifice.

Alexander continues to improve his craft, being inspired by the mosaics of flavors, diverse cultures, and unique recipes around him. He is always on the lookout for new food trends and brings them to fruition making him a contemporary chef in the truest sense.



Canapes

Bakes

Salted cod, akee, caviar

Cassava chip

spiced plantain puree, avocado puree

Appetizer

Scorched tradito

King fish torched, scotch bonnet leche, peppered guava

jelly, Micro Herb

Entree

Back home beef cheek pepper pot

cassava whipped potato, charred plantain espuma, roasted

baby corn, chicken fried okras, pickled jicama

Dessert

Sweet potato Beignets

coconut creme patissiere ,coconut caramel, spiced oats,

caramelized coconut sorbet

PURCHASE TICKETS!