

Adventure diners! Yes... A new term... **Adventure Dining** and today we visit what may be the worlds best restaurant...

Rowland's Garden on Grand Cayman Island...



The best? Hmmm? Well certainly the Worlds Most Unusual...

- A) The “restaurant” is a hippie-like arrangement of “artful junk” in *Rowlands front yard* (along with a selection of mosquito-repellant sprays, I recommend “use generously”)
- B) There is no menu and what-Rowland-serves is what-you-get. Rowland says (via phone, when you make reservations) that he will serve a “5-course” meal
- C) Rowland politely suggests “leave the kids at home”

D) Rowland has no liquor license. BYOB.

E) **There is no “bill”**. **Pay whatever you believe the meal was worth!**

...and below is my group, the Davis family from L-R Heather, Mike, Little Paulie (not a diner; Paulie is... ummm... “highly selective” in his eating habits but was polite as a “watcher”), and Susan. I’m the 4th diner. The temp is perhaps 80F, getting cooler as the night went on, mosquito’s not a significant problem (3 bites recorded ☹)...



Rowland limits the total seating to 10, and on this night, there were 8.

Rowland has a long history as head-chef, is originally from Germany, and speaks with a thick accent. He also has no staff and therefore he is Chief Cook & Bottle Washer (as well as waiter).

The below pic shows him in the “kitchen” which is right at the entrance. He says “Pictures! Please do take pictures!” and so I did...



My "BYOB" layout...



The BYOB policy makes for an interesting decor...



More bottles...



And a "décor" shot...



And when Rowland says “seating at 6pm” he means it!

No waiting (no menu, hence no decision-making time is needed)

...

The food starts coming...

Now, let me say this... Rowlands definition of “five course” **may not be your definition of 5-course** which in a conventional sense might be appetizer, soup, salad, main-course, dessert.

Seems logical. Here we go, appetizers... **6 choices!**



To me, of the 6 choices, 1 was Good, 2 were Very Good, 3 were Excellent .

But, more keep coming (still “appetizers”)...

A nice Capriccio (I think)... **Excellent!**



And yes “something in the middle”. What? Terrific! And more keeps coming... *5* more choices of appetizer... All = Super!



Think that's enough? Ha! I won't bother to count the gourmet cheese/pate' in the upper-left of the picture. **Burp!** **These are large portions!**

Yes, all these plates are "share", but (trust me) we are all filling-up or... **maybe not...** The 2-choice meat appetizer plate nearly evaporated before I could get a shot!



Now we're up to **seventeen "17" appetizer selections!**

Not done yet! The seafood appetizer... Shrimp = **awesome!**



“Little pizza’s”...



...and Little Paulie pronounced them “pretty good” which in Paulie-speak is the equivalent of you saying “mind-blowing-perfection” 😊



Wow! Nineteen (“19”) selections of appetizer, not counting cheese/pate’.

Salad!

Everybody gets one, and on each plate “four distinct mini-salads”...

This includes “multiple kinds” of dressings, and what I saw was four people “vacuuming their plates”...



The above salad was stupendous.

We now knew a “main course” was coming. Speculation abounds! Meat? Fish? Veggie? Hmmm?

Rowland took a short break here to chat, as he did as he served each “deliverable” (I quit counting “courses” early-on)...

Ever the gentleman, he told us of his arrival from Europe, and his work up through his stay at the Lighthouse which we can attest is one of the best places on the island (and not treated kindly by Hurricane Ivan)...

Well... Here is the Main Course...

Five selections!!! That's *5* on everyone's plate!



Clockwise from the Prime Rib on the left...

Pork tenderloin

German potato salad

Sauerkraut (has a fancy name)

Chicken curry

Chicken breast (so moist!)

Pork roast (fabulous sauce)

In fact, each selection was prepared/served in its' own sauce. So each selection was marvelously different from any other "taste" on the plate. All was sooo tender, "succulent".

Dessert! WooHoo! A chocolate-rum mousse (40-proof I swear) over gelato, a strawberry, and peach. Delightful!



The picture doesn't do it justice. This is "pure wow". Rowland saying goodbye to the ladies...



And so, dear readers... What would *you* offer as “fair payment”? Hmmm?

For each of you who emails me back, I'll tell you what we paid. A small hint... I suggested “less”, Mike “more”, and we compromised...

To help you along in your calculation...

Plus-points...

- 1) Unique
- 2) Vast selection
- 3) Large portions
- 4) “Personal service”, prompt, no-waiting
- 5) A 2-hour “food show” (but “not-rushed”)
- 6) **Gourmet-level quality for all servings**

Minus-points (not “bad” but *might* lower your offer)

- 1) Mosquito's after dark (must spray-liberally inc clothes/hair)
- 2) “Low rent” surroundings (although “cool” in its' own way)
- 3) One-man-show, zero-waste
- 4) Tax-free to Rowland

Rowland is at www.chefrowland.com

Email me back at paul@pencikowski.com (or click **reply** if you're an email-recipient) with your meal-value guess, and again I'll tell you what we actually paid...

Thanks for reading—along!

Paul P.