

PRIVATE DINNER

MENU SELECTIONS

APPETIZER

Choice of one of the following:

THAI STYLE FISH CAKES

Roasted Corn and Peppers,
Lime Yogurt, Pickled Cucumber

TRIO OF SEAFOOD

Coconut Shrimp Ceviche, Chardonnay
Poached Lobster, Smoked Salmon,
Limes, Capers Mustard

MUSHROOM AND SPINACH LASAGNE

Garlic Tomato Sauce

WARM SMOKED DUCK CONFIT

Sweet Potato Mash,
Burnt Orange Glaze

SECOND COURSE

Choice of one of the following:

CRUNCHY GARDEN GREENS

Tomatoes, Snipped Herbs, Pear, Crumbled
Blue Cheese, Garlic Croutons,
Baked Onion Balsamic Dressing

FIRE-ROASTED TOMATO BISQUE

Celery Crème Fraiche

LEMON GRASS AND ROASTED CORN CHOWDER

Grilled Chorizo

ENTRÉE

Choice of one of the following:

PECAN CRUSTED SALMON FILLET WITH GARLIC SHRIMP KEBAB

Thyme Grilled Vegetables, Mashed Green
Bananas, Tomato Beurre Blanc

GRILLED BEEF TENDERLOIN

Red Onion Chutney, Flash Seared Greens,
Potatoes, Merlot Beef Glaze

HAZELNUT CRUSTED LAMB RACK

With Rosemary Jus, Yam Ratatouille, Braised
Greens

ACKEE RISOTTO

Pumpkin Kibbeh, Organic
Pesto Grilled Tofu

DESSERT

Choice of one of the following:

MOUSSE AU CHOCOLAT

Rum Macerated Fruits, Toasted
Almond Brittle

CARAMELIZED BANANA CHEESE CAKE

Brown Rum Anglaise, Black Pepper
Filo Wafer

ORANGE BURNT CRÈME BRULEE

Hazelnut Biscotti, Candied Fruit Kebab

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Lime Yogurt, Pickled Cucumber

TRIO OF SEAFOOD

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Poached Lobster, Smoked Salmon,
Limes, Capers Mustard

MUSHROOM AND SPINACH LASAGNE

Garlic Tomato Sauce

WARM SMOKED DUCK CONFIT

Sweet Potato Mash,
Burnt Orange Glaze

SECOND COURSE

Choice of one of the following:

CRUNCHY GARDEN GREENS

Tomatoes, Snipped Herbs, Pear, Crumbled Blue
Cheese, Garlic Croutons,
Baked Onion Balsamic Dressing

FIRE-ROASTED TOMATO BISQUE

Celery Crème Fraiche

LEMON GRASS AND ROASTED CORN CHOWDER

Grilled Chorizo

ENTRÉE

Choice of one of the following:

CARIBBEAN GRILLED LOBSTER TAIL

Thyme Grilled Vegetables, Mashed Green
Bananas, Tomato Beurre Blanc

GRILLED BEEF TENDERLOIN

Red Onion Chutney, Flash Seared Greens,
Potatoes, Merlot Beef Glaze

HAZELNUT CRUSTED LAMB RACK

With Rosemary Jus, Yam Ratatouille, Braised
Greens

ACKEE RISOTTO

Pumpkin Kibbeh, Organic
Pesto Grilled Tofu

DESSERT

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Rum Macerated Fruits, Toasted
Almond Brittle

CARAMELIZED BANANA CHEESE CAKE

Brown Rum Anglaise, Black Pepper
Filo Wafer

ORANGE BURNT CRÈME BRULEE

Hazelnut Biscotti, Candied Fruit Kebab



PRIVATE DINNER

VEGAN MENU

APPETIZER

CARIBBEAN ANTIPASTI PLATE

Grilled Veggies, Olives, Artichokes,
Stuffed Grape Leaves,
Tomato Bruschetta

SOUP

ROASTED PUMPKIN & LEEKS

Toasted Seeds, Herb Oil

ENTRÉE

LENTIL & ZUCCHINI MOUSSAKA

Tropical Garden Salad

DESSERT

LEMON TAPIOCA PUDDING

Coconut, Cardamom