

# Seven

Open Monday – Saturday, 5:30 pm to 9:30 pm

*Our cuisine is modern-contemporary, fused with the history of the Turks & Caicos Islands. Starting from our colonial past as a salt mining center, this salt collected by Bermudian settlers was traded from the Caribbean to Newfoundland offering a rich bounty of foods, techniques and spices. Enjoy evenings with us as we celebrate this migration and cultural diversity of the islands.*

## APPETIZERS

|  |       |
|--|-------|
| Atlantic Diver Scallops .....                          | 24    |
| Almond, vinaigrette, bacon powder, peach confit        |       |
| Crab and Mahi Mahi Ceviche .....                       | 26    |
| Avocado, cucumber, green apple                         |       |
| Heirloom Tomato Caprese (v) .....                      | 18    |
| Mozzarella, balsamic pearls, basil                     |       |
| Duo of Yellow Fin Tuna .....                           | 22    |
| Sesame, avocado, cucumber, squid ink, wasabi           |       |
| Seafood Bisque .....                                   | 21    |
| Scallop, shrimp tartar, conch fritter                  |       |
| Smoked Salmon .....                                    | 19    |
| Rillettes, horseradish, pickled cucumber, potato salad |       |
| Whipped Buffalo Milk Ricotta (v) .....                 | 19    |
| Pickled summer berry, organic beets                    |       |
| Pumpkin Ravioli (v) .....                              | 16/28 |
| Roasted butternut squash, morel cream sauce            |       |
| Shrimp Salad .....                                     | 21    |
| Sambal, cucumber, zucchini noodles and apples          |       |
| Garden Pea Risotto .....                               | 14/26 |
| Green asparagus, garlic aioli, parmigiano reggiano     |       |

## FOR 2 TO SHARE

|   |               |
|---|---------------|
| 24oz Roasted Beef Chateaubriand .....                       | 49 per person |
| Hazelnut & potato gratin, sautéed mushroom, béarnaise sauce |               |
| Chef's Tasting Menu .....                                   | 89 per person |
| Wine Pairing .....  | 40 per person |

## ENTRÉES

|  |    |
|--|----|
| Slow Roasted Pork Belly .....  | 28 |
| Saffron mash, caramelized apples, Brussels sprouts, asparagus, jus     |    |
| Roasted Chicken Breast .....   | 29 |
| Cannellini beans, spinach, confit tomato                               |    |
| Roasted Duck .....   | 32 |
| Walnut quinoa, pickled cherries, herbed goat cheese curds              |    |
| Milkfed Lamb .....   | 42 |
| Parmesan risotto, mushroom, arugula, black olive jus                   |    |
| Mahi Mahi .....  | 36 |
| Brandade chorizo, cuttlefish, avocado                                  |    |
| South Caicos Snapper .....   | 34 |
| Cauliflower cous cous, curried madras oil, toasted pine nuts, tzatziki |    |
| Heritage Beef Tenderloin .....   | 42 |
| Corn, gold beets, veal sweetbreads and jus                             |    |
| Tiger Shrimp .....   | 38 |
| Bok choy, bell pepper, mushroom, lemongrass, ginger, chili, Thai basil |    |
| Seared Yellow Fin Tuna .....   | 38 |
| wasabi yukon mash, balsamic mirin vegetable tie and horseradish cream  |    |
| Grouper .....  | 38 |
| Heart of palm, edamame beans, green asparagus, mango chili glaze       |    |
| Pearl Barley Risotto (v) .....   | 25 |
| Butternut squash, mozzarella, basil emulsion                           |    |



Reservations: 649.339.3777 | [www.SevenStarsGraceBay.com](http://www.SevenStarsGraceBay.com)

Prices are in USD and not inclusive of 15% service charge and 12% government tax.  
If you have any food related allergies or special dietary requirements, please do not hesitate to let us know.  
Consuming raw or undercooked meats, fish, shellfish or fresh eggs may increase your risk of food-borne illness.