

Seven

APPETIZERS

CHEF'S SOUP DU JOUR 	14
HEIRLOOM TOMATO CAPRESE  Buffalo mozzarella tomato crumb apple - balsamic reduction	18
½ DOZEN BLUE POINT OYSTERS Traditional accompaniments	24
GARDEN PEA RISOTTO  	14
Edamame saffron aioli Parmigiano-Reggiano	
DUO OF YELLOWFIN TUNA 	28
Sashimi tartare mango aioli tamari jus	
ROASTED CAULIFLOWER   (vegan)	22
Capsicum hummus arugula dressing shallot marmalade	
SALMON TARTARE	24
Avocado Japanese mayo shallot crispy parsley	
PUMPKIN RAVIOLI 	18 / 28
Roasted butternut squash mushroom soffrito Alfredo sauce	
SMOKED DUCK 	26
Dark cherry compote Brussels sprout & pear salad	
CONCH AND MAHI MAHI CEVICHE	24
Avocado jalapeño thai sauce wasabi caviar	
KALE & MACADAMIA NUT SALAD    (vegan)	22
Avocado cherry tomato daikon passionfruit chili vinaigrette	
FARRO SALAD  	18
Watermelon summer berries heirloom tomato feta mango chili vinaigrette	

INQUIRE ABOUT THE TASTING ROOM

The Tasting Room at Seven offers a unique experience showcasing food & wine pairings unparalleled in the Turks & Caicos Islands. Executive Chef Edwin Gallardo has created a unique five course tasting menu featuring local and international ingredients.

Sommelier, Mia Mårtensson will be there to guide you through her carefully curated wine list including rare selections from around the world and some wines exclusive to Seven Stars Resort & Spa.

Reservations are required 24 hours in advance.

Prices are in USD and not inclusive of 10% service charge and 12% government tax
Please inform us of any food related allergies or special dietary requirements. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

 **Gluten free**

 **Vegetarian**

 **Contains Nuts**

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ENTREES

THYME BAKED SNAPPER 	38
Turmeric potato roasted grape tomato seafood bouillon	
BLACKENED GROUPER 	38
Madras curried cauliflower edamame tzatziki pineapple glaze	
FRENCH CHICKEN BREAST 	28
Brussels sprout fondant potato mornay sauce	
ROASTED ATLANTIC SALMON 	40
Couscous bok choy tamari – miso glaze	
RACK OF LAMB 	48
Parmesan risotto roasted shallot black olive jus	
TIGER SHRIMP	36
Shiitake bok choy lemongrass coconut peas and rice	
HERITAGE BEEF TENDERLOIN 	49
Potato gratin cauliflower purée roasted carrot broccolini jus	
TOFU A LA PLANCHA  (vegan option available)	22
Curried cauliflower edamame pineapple chutney	
KING PRAWN	38
Risotto ala Milanese creole sauce	
SLOW BRAISED PORK BELLY	36
Turnip crushed potato kimchi rosemary jus	
VEAL OSSO BUCO	46
Cannelloni beans gremolata	
PAPPARDELLE CON FUNGHI (gluten free penne available) 	24
Egg pasta wild & cremini mushroom Asiago cheese spinach	
Add chicken or shrimp	Add 7 / 9

SIDES

7 per side

Hand cut fries | sautéed spinach | garlic mashed potato
vegetable ratatouille | mashed sweet potato | parmesan risotto | Brussels sprouts

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