



APPETIZERS

Duo of Quail
roasted crown, confit legs
or
Scallop & Shrimp Pot Pie
or
Pumpkin Spinach Ravioli

POTAGE

Cream of Breadfruit

or
Clam Chowder

INTERMEDIATE

Grilled Baby Artichoke Salad
pickled beetroot & roasted walnuts

or
Sorbet
ginger

ENTRÉES

Mint Glazed Lamb Rack
white truffle mash, grilled mixed bell pepper
or
Grilled Lobster Tail
saffron risotto
or
Pan Seared Veal Loin
sweet potato cake, sautéed mushroom & red onions

OUR LIGHTER OPTION

Pan Fried Snapper Fillet
wilted leaf vegetables

OUR VEGETARIAN OPTION

Blue Cheese Soufflé, Papaya and Rocket Salad
tomato cream sauce
or
Chick Pea, Tomato and Walnut Salad



DESSERTS

A Taste to Remember

mini sorrel tart, nutmeg pudding and ripe banana soufflé

or

Duo of Dark Chocolate

mousse & fondant

or

Iced Coconut & Dark Rum Parfait

coconut tuille

or

Selection of Homemade Ice Cream or Sorbet

or

Tropical Fruit Plate

natural yogurt

or

Cheese and Crackers

HOT BEVERAGES

Cappuccino

or

Espresso

or

Coffee

or

Tea

US\$150.00 Per Person, Plus 10% Service Charge and 15% V.A.T.

HEAD CHEF

Jesson Church