



APPETIZERS

Seafood Salad

Blue Cheese Ravioli

Red pepper sauce

POTAGE

Cream of Broccoli

Chili oil

Grilled Eggplant

Garlic croutons

INTERMEDIATE

Salad with Marinated Tomato and Pesto

Ripe Banana Sorbet

Braised Rabbit Legs

Pumpkin, cinnamon and herb risotto

Beef Tenderloin

Sweet potato mash, red wine jus

Pan-Seared Couvalli

Dauphine potatoes, kale, cajun spiced champagne sauce

OUR LIGHTER OPTION

Grilled Tuna Steak

Couscous, green beans and pepper salad





OUR VEGETARIAN OPTIONS

Mushroom Tart
Parmesan cream

Christophene Fritter
Roasted tofu, black eye relish

DESSERTS

Lime Posset
Ginger Biscuit

Farine Pudding
Coconut ice cream

Selection of Homemade Ice Cream and Sorbet

Tropical Fruit Plate

Cheese and Crackers

HOT BEVERAGES

Cappuccino

Espresso

Coffee

Tea

US \$95.00 Per Person, Plus 10% Service Charge and 15% VAT

CHEF

Brenda Joseph