



Dinner Menu

A p p e t i z e r s

LOCAL BUTTERNUT SQUASH SOUP

WITH GINGER

COCONUT CRUSTED SHRIMP

CALYPSO DIPPING SAUCE

GOAT CHEESE AND FIRE ROASTED PEPPERS

ON CARIBBEAN JERK FOCACIA

HOMEMADE CONCH RAVIOLI

TOMATO BASIL SAUCE, SHAVED PARMESAN

I n t e r m e z z o

HOMEMADE SORBET

E n t r é e s

GRILLED "CERTIFIED BLACK ANGUS" STRIP LOIN STEAK, DEMI-GLACE

SCALLOPED SWEET POTATOES WITH GOUDA CHEESE, ASPARAGUS

ROASTED BUTTERFLIED CORNISH HEN WITH CAPER LIME BUTTER SAUCE

CREAMY POLENTA, GRILLED CADES BAY TOMATOES

BLACKENED NEVIS RED SNAPPER FILLET

GRILLED VEGETABLES, STEAMED RICE, MANGO GASTRIQUE

SAUTEED NEVIS SPINY LOBSTER WITH GARLIC-CILANTRO SAUCE

CREAMY RISOTTO, CARAMELIZED ONIONS

FRESH MOZZARELLA OVLIN AND TOMATO STACK

FRESH LOCAL GROWN HYDROPONIC GREENS, BALSAMIC VINAIGRETTE

D e s s e r t s

COCONUT-GINGER CREME BRULEE

MANGO CHEESECAKE

THREE MILK CAKE

CHOCOLATE GANACHE MOUSSE CAKE