

CHRISTMAS DAY TABLE D'HÔTE DINNER MENU

APPETIZERS

LOBSTER BISQUE

herb scented crème fraîche



SMOKED MARLIN CARPACCIO

heart of palm, guava sugarcane vinaigrette



DUCK PROSCUITO HAM

mesclun salad greens with cumberland sauce



FESTIVE SALAD GREENS WITH GOAT CHEESE PIE

organic salad greens, olives, cucumber, roasted sweet peppers
candied beetroot, honey balsamic vinaigrette

INTERMEZZO

ICED T PUNCH SPICED RUM

MAIN COURSE

GUAVA BASTED ROASTED TURKEY

papaya breadfruit stuffing, cranberry compote



HONEY GLAZED BAKED HAM

stone ground mustard sauce, garlic sweet potato mash



YELLOW TAIL RED SNAPPER FILLET

baked with potato coins, wilted greens, ginger citrus emulsion



PORCINE MUSHROOM RISOTTO

wilted spinach, roasted heirloom tomato, parmigiano reggiano cheese

DESSERTS

CHOCOLATE CHRISTMAS YULE LOG

rhum vanilla bean sauce



NATIVE PUMPKIN CHEESECAKE

pineapple compote



LOCAL RUM FLAMBÉ BANANA CREAM TART

caramelized meringue

US\$80 per person

Price in US dollars inclusive of 10% Government VAT and 10% Service Charge
(US\$10++ pp supplement for guests on meal plans)

Menu by Executive Chef Denis Jaricot

