

2017 OLD YEARS NIGHT FIVE COURSE MENU

AMUSE BOUCHE

WATERMELON - DILL CREAM CAVIAR SHOOTER

APPETIZERS

CURED MAHI MAHI PASTRAMI

organic salad greens wrapped, cucumber souse and herb lime marinade

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GRILLED PEPPERED SHRIMPS

in a pool of vine ripened tomato gazpacho and organic greens

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WILD DUCK & FOIE GRAS GALANTINE

guava cumberland sauce, brioche toast points

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TRUFFLED MUSHROOM RISOTTO

wild mushroom parmesan cheese wafer

SOUP OR SALAD

SPINY LOBSTER TEA

baked with curry-ginger pastry dome

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FESTIVE GARDEN SALAD

organic mixed greens, heirloom tomato, heart of palm, olive feta cheese, papaya bruschetta with a honey and beetroot sugarcane vinaigrette

INTERMEZZO

PASSION FRUIT & CAMPARI GRANITE

MAIN COURSE

ANCHO AND SOY SEARED TUNA LOIN

garden vegetable tempura, basmati rice pilaf

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ANSE COCHON SEAFOOD "POT AU FEU"

grilled snapper fillet, steamed sea scallop, shrimp, local crab mussel in ginger lemongrass coconut fish broth and provisions

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TI KAYE HERB MARINATED GRILLED VEAL CHOP

stuffed with blue cheese, vegetable pasta roll with creole-creamy tomato sauce

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GRILLED BEEF TENDERLOIN WITH LOBSTER HASH

garlic sweet potato mash, dark rum peppercorn sauce

DESSERTS

FESTIVE DESSERT SAMPLER

strawberry mirror mousse cake, chocolate opera, crème brûlée spoon

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'VACHERIN' ICE CREAM CAKE

rum raisin chocolate and banana ice cream, vanilla sponge

US\$95 per person

Price in US dollars inclusive of 10% Government VAT and 10% Service Charge
(US\$25++ pp supplement for guests on meal plans)

Menu by Executive Chef Denis Jaricot

