

Old Year's Night 2018

FIVE COURSE MENU

AMUSE BOUCHE

SMOKED SALMON- CAVIAR MILLEFEUILLE

Ti Kaye herb-coconut cream

APPETIZERS

(Choose one of the Appetizers)

SEA SCALLOPS & PESTO PURSE

roasted bell pepper coulis

GRILLED PEPPERED SHRIMPS

in a pool of vine ripened tomato gazpacho and rocket greens

WILD DUCK & FOIE GRAS GALANTINE

guava "Cumberland" sauce, brioche toast points

TRUFFLED MUSHROOM RISOTTO

wild mushrooms; parmesan cheese wafer

SOUP OR SALAD

(Choose one)

SPINY LOBSTER TEA

baked with curry-ginger pastry dome

FESTIVE GARDEN SALAD

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

MAIN COURSES

(Choose one of the Main Courses)

ANCHO AND SOY SEARED TUNA LOIN

garden vegetable tempura, turmeric basmati rice, citrus emulsion

ANSE COCHON SEAFOOD "POT AU FEU"

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

CHARBROILED PORK TENDERLOIN WITH ROSEMARY RUB

Cassareep, soy-orange & honey marinade, banana-mango chutney
crispy "Maxim's" scallop potato & garden vegetables

GRILLED BEEF TENDERLOIN WITH LOBSTER HASH

garlic sweet potato ash, dark rum peppercorn sauce

DESSERTS

FESTIVE DESSERT SAMPLER

strawberry mirror mousse cake, crème caramel, chocolate profiterole

Menu by Executive Chef Denis Jaricot

US\$95 per person

Prices are subject to 10% VAT and 10% service charge