



AMUSE BOUCHE

RUSSIAN BLINI

Trout Roe Caviar, Crème Fraiche And Fresh Dill

SOUP

LOBSTER BISQUE

Warm Crostini, Chantilly Cream

THAI SQUASH SOUP

Garlic & Thyme Croutons

THE FIRST

SEARED SCALLOPS

Potato Mousseline, Crispy Shallots, Pork Crackling

BEEF TARTARE

Toasted Brioche, Pickled Shiitakes, Smoked Mustard Aioli

VEGETARIAN PUFF PASTRY

Multi-Layered Filo Dough, Balsamic Reduction

SALAD

ROASTED BEETROOT & CARROT WEDGE

Creamy Hummus, Arugula, Crusted Walnuts

MIXED VIRGIN GORDA WILD GREENS

Pomegranate Seeds, Caramelized Pear, Dehydrated Grapefruit, Champagne Vinaigrette

THE MAIN

LOCAL SNAPPER

Pistachio Crusted Served With Butternut Squash Puree, Grilled Sweet Potato & Broccolini

PAN-SEARED DUCK BREAST

Roasted Organic Tri-Color Carrots, Plum Sauce, Coconut Rice

GRILLED PORTOBELLO MUSHROOM STEAK

Roasted Cauliflower Shallot Puree, Grilled Asparagus, Herb Oil

HALF GRILLED LOBSTER TAGLIATELLE

Cherry Tomatoes, Fresh Herbs, & Clarified Butter Emulsion +\$25

\$200

THE FINISH

KEY LIME PIE

Chef Winston's Recipe

OPERA CAKE

Mocha Ganache

BANANA SPRING ROLLS

Vanilla Ice Cream, Fresh Berries, And A Drizzle Of Caramel

SILKY CHOCOLATE MOUSSE

Strawberry Coulis

18°30'17"N 64°21'19"W