



AMUSE BOUCHE

VOL-AU-VENT

Whipped Cream Cheese, Caviar

SOUP

LOBSTER BISQUE

Sourdough Crostini

CREAM OF PUMPKIN

Roast Pumpkin Seeds

THE FIRST

SEARED U12 SEA SCALLOPS

Cauliflower Puree, Walnut Butter, Pomegranate Seeds

SALMON CRUDO

Rice Wine Pickled Onions, Capers, Herbs, Ponzu Sauce And Seaweed

CRISPY VEGETABLE WONTONS

Honey, Sesame Seed Oil

STRAWBERRY & PEACH SALAD

Mixed Baby Leaves, Arugula, Marinated Buffalo Mozzarella, Strawberry, Peach, Walnut, Basil Vinaigrette

THE MAIN

PAN SEARED RED SNAPPER

Asparagus, Sweet Potato Fondant, Beetroot Sauce And San Marzano Tomatoes

RACK OF LAMB

Rosemary & Thyme Marinade, Potato Fondant, Pickled Pearl Onions, Sautéed Broccoli

CHARGILLED FILET MIGNON

Sautéed Vegetables, Demi-Glace Sauce, Homemade Onion Rings & Herb Butter

CARAMELIZED ENDIVE

Citrus Segments, Beetroot, Roasted Nuts, Herb Oil, Goat Cheese Mousse

TO SHARE (+40):

SURF & TURF

35oz Tomahawk Steak & Char-Grilled Whole Lobster, Roasted Garlic, Grilled Tomato, Chimichurri

\$135 PP

THE FINISH

KEY LIME PIE

Chef Winston's Recipe

CRÈME BRULEE

Vanilla Ice Cream

DOUBLE CHOCOLATE LAVA CAKE

SRED VELVET CHEESE CAKE

Chocolate Ganache

18°30'17"N
64°21'19"W