



AMUSE BOUCHE

VOL-AU-VENT

Trout Roe Caviar, Crème Fraiche, Fresh Dill

SOUP

SHRIMP & LOBSTER BISQUE

Warm Crostini, Chantilly Cream

CREAMY LEEK & POTATO SOUP

Garlic Croutons

THE FIRST

SEARED SCALLOPS

Truffle Corn Purée, Crispy Shallots, Pork Crackling

VEGETABLE PHYLLO DOUGH

Feta Cheese, Mushroom, Spinach, Beetroot, Balsamic Glaze Drizzle

SALAD

ROASTED BEETROOT & CARROT WEDGES

Creamy Hummus, Arugula, Crusted Walnuts

MIXED VIRGIN GORDA WILD GREENS

Pomegranate Seeds, Caramelized Pear, Dehydrated Grapefruit, Champagne Vinaigrette

THE MAIN

LOCAL SNAPPER

Pistachio Crusted, Tricolor Carrots, Sweet Potato Rösti, Spring Pea Sauce

PAN-SEARED DUCK BREAST

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

STUFFED EGGPLANT

Curry Lentil Peas, Beetroot Puree, Dukkha, Salsa Verde

BEEF FILLET

Grilled Asparagus, Potato Fondant, Herb Butter, Rum & Coffee Sauce, Confit Cherry Tomatoes

POACHED LOBSTER TAIL

Tarragon Truffle Pappardelle, Cherry Tomatoes, Lemon Butter Foam

\$200 OLD YEARS NIGHT

THE FINISH

KEY LIME PIE

Chef Winston's Recipe

OPERA CAKE

Mocha Ganache

CRÈME BRULÉE

Fresh Berries

SILKY CHOCOLATE MOUSSE

Strawberry Coulis

18°30'17"N | 64°21'19"W