



BEACH DINNER MENU





Amuse Bouche



Roasted Vegetable Choux Puff with Smoked Basil Chip

First Course



Shrimp Cocktail

Second Course



Shell Fish Bisque
Garnished with Cognac infused Shell Fish Foam & Lobster Chip
Salad of Frisee Lettuce, Pickled Vegetables, Candied Walnuts,
Orange Segments & Champagne Vinaigrette

Duck Confit & Ricotta Crapes
Served with a Micro Greens Salad

Fresh Egg Pasta
Cherry Tomato, Basil, Green Pea, White Wine, Butter & Truffle Oil

Intermezzo



Passion Fruit & Thyme Sorbet with English Harbor 10 Year Old Rum

Third Course



Grilled Beef Tenderloin served with Roasted Potatoes,
Glazed Baby Carrots and a Red Wine Demi glaze

Roasted Vegetable & Tofu Wellington
served with a Root Vegetable Hash, Haricot Vert and Mushroom Cream Sauce

Grilled Fisherman Catch Served with Vegetable Gnocchi and Roasted Corn Salad

Desserts



Ask about our Three (3) Dessert Options



MENU A



Amuse Bouche



Curry Chick Pea Balls served with Tomato & Ginger Chutney

First Course



Trio of Skewers (Shrimp, Beef, Chicken)

Second Course



Roasted Tomato Soup
Garnished Basil Pesto Foam

Grilled Vegetable Salad, topped with Feta Cheese & Balsamic Reduction

Intermezzo



Lemon & Mint Sorbet with Aged Rum

Third Course



Mahi Mahi fillets on Celery Root Purée, Grilled Asparagus,
Sauce Saffron and topped with Micro-Herbs

Herb Crusted Rack of Lamb served with Roasted Red Bliss Potato,
Green Pea Puree, Sautéed Vegetable and a Red Wine Demi glaze

Chicken Stuffed with Sweet Plantain & Chorizo Sausage
and Sautéed Spinach

Vegetarian Delight Wrapped in Savoy Cabbage Served with Wild Rice & Vegetables

Desserts



Ask about our Three (3) Dessert Options



MENU B