



APPETIZERS

Seafood Salad

Blue Cheese Ravioli
Red pepper sauce

Salad with Marinated Tomato and Pesto

POTAGE

Cream of Broccoli
Chili oil

Grilled Eggplant
Garlic croutons

INTERMEDIATE

Ripe Banana Sorbet

ENTREÉS

Braised Rabbit Legs
Pumpkin, cinnamon and herb risotto

Beef Tenderloin
Sweet potato mash, red wine jus

Pan-Seared Couvalli
Dauphine potatoes, kale, cajun spiced champagne sauce

OUR LIGHTER OPTION

Grilled Tuna Steak
Couscous, green beans and pepper salad





OUR VEGETARIAN OPTIONS

Mushroom Tart
Parmesan cream

Christophene Fritter
Roasted tofu, black eye relish

DESSERTS

Lime Posset
Ginger Biscuit

Farine Pudding
Coconut ice cream

Selection of Homemade Ice Cream and Sorbet

Tropical Fruit Plate

Cheese and Crackers

HOT BEVERAGES

Cappuccino

Espresso

Coffee

Tea

US \$115.00 Per Person, Plus 10% Service Charge and 15% VAT

HEAD CHEF

Brenda Joseph