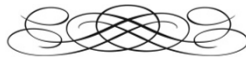




R o m a n t i c D i n n e r M e n u



Soup of the Day

Chef selection of a hearty local soup served with Coconut Johnny Cake and assorted Rolls

OR

Grand Garden Salad

Cucumber wrapped bouquet of Field Greens, Candied Walnuts, Dried Cranberries, Cherry Tomatoes, Orange Sections and sweet Red Onions Drizzled with a Honey and champagne vinaigrette

Tuscan Shrimp and Crab Cocktail

Premium Jumbo Shrimps poached in saffron infused brine, Sour Orange & Bird Pepper Lump Crab crowned with a basil & lemon aioli and served with a spicy cocktail dipping sauce

ENTRÉE

Aged Angus Fillet Mignon

Charred Tenderloin of Beef seared on port wine reduction, served with slow roasted wild mushroom compote, tangled baby veggies and Yukon potatoes whipped with paris butter

Choose either dipping sauce: Traditional Béarnaise Horseradish Crème Fraiche

OR

Broiled Lobster

Butter Broiled Bahamian Reef Lobster Tail served with tangled baby veggies and Yukon potatoes whipped with paris butter

Dipping Sauce: Citrus laced Butter

Sweet Ending

A Duo Sweet Treat Just for you, created by Chef Kashala

Coffee or Herbal Tea

FOUR COURSES WITH WINE PAIRING

\$240 + 15% per couple

12% Value Added Tax charge will be added to your bill.

