

# DINNER MENU

*Executive Chef Jon Bentham and his team have prepared the following for your enjoyment this evening*

## APPETIZER

(V) Creamed Goat's Cheese  
with Caponata and Garlic Toast

Salmon Tartar  
with Passion Fruit and Mustard

\* Scallop, Crab and Coconut Ceviche \*

## SOUP & SALAD

Chilled Watermelon Soup

Clam Chowder

(V) Celery, Pecan and Camembert Salad

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*(v) Denotes Vegetarian Dishes*

*\* Lean Cuisine Option*

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*The following wines have been selected to compliment your dinner for this evening*

	Bottle		Glass	
WHITE WINE	EC\$	US\$	EC\$	US\$
Sauvignon Blanc (Chile)	65.00	24.00	18.50	7.00
Pinot Grigio	75.00	28.00	25.00	9.25
RED WINE				
Bardolina Villa Girardi	65.00	24.00	18.50	7.00
Valpolicella (Masi)	75.00	28.00	25.50	9.25

### ROSE WINE

\*Sancerre, Pascal Jolivet 140.00 52.00 28.00 10.50

(\* featured wine for the evening)

## MAIN COURSE

Fillet of Red Snapper  
with Local Orange and Basil Bouillon

(V) Chef's Pasta served with Pumpkin,  
Coconut, Chili and chopped Nuts

Breast of Chicken stuffed with Foie Gras,  
Parsley Hash Cake and Truffle Oil

Chili Braised Baby Back Ribs  
with Forest Tomatoes and Basil

\*Re-fried Bean and Sweet Pepper Cake, Corn Salsa \*

## DESSERT

Selection of Fruit Sorbets

Baked Banana Cheesecake

Floating Islands and Chocolate Mousse

Tropical Fruit Salad with Rosemary Syrup

Strawberry Sorbet Shortcake  
with a Vanilla Sour Cream

Selection of Cheese and Biscuits

Tea or Coffee with Petit Fours on request

### *Lobster*

Local Spiny Lobsters are available with 24-hour  
advance reservation placed with reception.

Surcharge US\$30 per lobster.

Applicable to all guest packages.

(v) Denotes Vegetarian Dishes

\* Lean Cuisine Option