



## SOUPS

### GRAND MANSION GAZPACHO 22

FRESH BLENDED LOCAL TOMATO, CUCUMBER, SWEET PEPPER, RED ONION AND GARLIC SERVED WITH CROSTINI

### CHEF DOMINIQUE FRENCH ONION SOUP 22

VEAL STOCK AND CARAMELIZED RED ONION TOPPED WITH A CROUTON AND COVERED WITH MELTED BEAUFORT CHEESE

### LOBSTER COCONUT BISQUE 22

SMOOTH, CREAMY SEASONED SOUP FLAVORED WITH COCONUT AND TOPPED WITH CRISPY PUFF PASTRY

## SALADS

### GARDEN TERRACE 23

ASSORTED BABY GREENS WITH SEASONAL VEGETABLES AND LOCAL TOMATO TOPPED WITH ROQUEFORT CHEESE, PINE NUTS AND RASPBERRY VINAIGRETTE

### WARM GOAT CHEESE 25

CROTTIN DE CHAVIGOL CHEESE, LAVENDER HONEY, ROASTED ALMOND AND A PORT WINE POACHED FIG SERVED IN A CRISPY PHYLLO WRAP

### LOBSTER MANGO SALAD 35

CRISPY LOCAL LOBSTER CAKE SERVED WITH MANGO, AVOCADO, TOMATO, CUCUMBER TARTAR WITH POMEGRANATE DRESSING

### LOCAL CONCH RAVIOLI 35

PAN-SEARED RAVIOLI FILLED WITH CONCH WITH CREOLE-BUTTER SAUCE AND SALICORNE

## ENTRÉES

### GINGER ALMOND GARLIC CRUSTED RACK OF LAMB 65

PAN-ROASTED LAMB RACK WITH GINGER, ALMOND CRUST AND LOCAL ROSEMARY SAUCE, WITH SWEET POTATOES SHITAKE HASH

### VEAL TENDERLOIN SURF & TURF 65

PAN SEARED TENDERLOIN AND GRILLED CRAYFISH TOPPED WITH SAINT JAMES DARK RUM AND PEPPERCORN SAUCE WITH ROASTED GARLIC POTATO PUREE AND CARROT GRATIN STUFFED

### ORGANIC CHICKEN SUPREME 50

ROASTED CHICKEN BREAST STUFFED WITH RED PEPPER, SPINACH AND RICOTTA, WITH CONFIT POTATO AND SAGE BUTTER SAUCE

### JERK PORK TENDERLOIN 55

GRILLED PORK TENDERLOIN MARINATED IN SPICY AROMATIC JERK SEASONING, WITH PUY LENTIL RICE, GINGER, CARROT PUREE AND MANGO SALSA

### GRILLED RIBEYE STEAK 65

GRILLED RIBEYE STEAK, WITH GARLIC MASHED POTATO, SEASONAL MUSHROOM, TAPA AND CHIMICHURRI SAUCE

### GRILLED CATCH OF THE DAY 50

GRILLED LOCAL FISH FILET WITH CURRIED ZUCCHINI, COCONUT RICE AND LEMON BUTTER SAUCE

### COCONUT CRUSTED MAHI MAHI 50

PAN-SEARED FILLET WITH BASMATI RICE, GRILLED VEGETABLES, MANGO CHUTNEY AND VANILLA CREAM SAUCE

### LOBSTER PASTA 48

PENNE PASTA TOSSED WITH PAN-SEARED ANGUILLIAN LOBSTER TAIL, CHERRY TOMATO AND BASIL PESTO