



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