

Beachfront Dinner

To Share

Fish Ceviche

Lime Juice, Red Onion, Cilantro, Root Chips, and Cancha

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Burrata with Heirloom Tomato

Pumpernickel, Aged Balsamic Vinegar Glaze, Basil EVOO

Starter

Golf King Prawns, Pernod Infused Compressed Watermelon, and
Tarragon Spiced Feta Cheese

Or

Butternut Squash Bisque

Thai Curry, Coconut Milk, Toasted Pumpkin Seed Oil

Intermezzo

Mojito Sorbet with Local White Clover Honey and Sea Salt

Entrée

Beef Tenderloin

Black Truffle Mashed Potatoes, Petit Vegetables Bouquet and
Merlot Demi-Glace

~or~

Rosemary Crusted

Chicken Breast

Grilled Marinated Artichokes, Sweet Corn Puree and Wild
Mushrooms Ragout

~or~

Chilean Sea Bass

Nutmeg Scented Wilted Spinach, Candid Beets and Orange
Beurre Blanc

Dessert

Mexican Chocolate Lava Cake with Vanilla Ice Cream

~or~

Madagascar Vanilla Panna Cotta with Seasonal Berries
Sauce

Additions

(48 Hours advance pre-order required)

Fresh Oysters (minimum of 6) 3 Lobster Tail 65

*Consumer Advisory – Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase a risk of a foodborne illness. We recommend ordering your food well done. Order at your own risk.

*Allergy Statement: Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, dairy or any other animal products.