

TONIGHT'S SPECIALS

STARTERS

DILL SMOKED SALMON

Honey-mustard Crème Fraîche, Tossed Greens

MARINATED ROASTED PINEAPPLE

Aged Rum, Coconut Cream, Mint, Mojito Vinaigrette with Sugar Cane

SAVORY FARM HOUSE STYLE TART

Buffalo Mozzarella, Wild Mushrooms

BLACK BEAN SOUP

Pancetta Cracklings, Sour Cream

RICH ONION BROTH

Beef Ravioli, Parmesan Cheese, Fresh Herbs

CHILLED PEACH SOUP

Pistachio Pesto

TOSSED GREENS WITH ENDIVE

Crumbled Roquefort Cheese, Sherry Vinegar and Walnut Dressing

ENTRÉES

ROAST LEG OF LAMB PROVENÇAL

White Bean and Mint Ragout, Rich Wine Sauce

ISLAND JERK CHICKEN

Dirty Rice, Fried Plantains

GRILLED MAHI-MAHI

Sun-dried Tomato Polenta, Braised Fennel, Chive Butter Sauce

STIR-FRIED BEEF BROCCOLI

Savory Oyster Sauce, Steamed Rice

VEGETARIAN SPECIAL - MADRAS VEGETABLE CURRY

Aromatic Basmati Rice, Mango Chutney, Pappadam

SWEET INDULGENCES

APRICOT CREAM CAKE

Chocolate Sauce

WARM VANILLA BEAN SOUFFLÉ

Grand Marnier Anglaise

SEMI-SWEET CHOCOLATE AMARETTO BAVARIAN CREAM

Espresso Sauce

COCONUT CHEESECAKE - NO SUGAR ADDED

Mango Pineapple Compote

FROZEN STRAWBERRY YOGURT