

Cuisine: International Cuisine





CI\$40 Dinner Menu

+15% Service Charge

APPETIZERS

Burrata & Prosciutto

Local heirloom tomato, farmer greens, basil, figs, sourdough bread chips, aged balsamic

Jumbo Lump Crab Cake

grilled asparagus, lemon butter sauce, tomato confit

MAIN COURSES

Tournedos Rossini

6oz beef tenderloin, foie gras, brioche, bacon wrapped asparagus, port wine truffle sauce

Lemon Pepper Crusted Local Wahoo

orzo basil risotto, local baby carrots, trumped mushroom

DESSERTS

Salted Chocolate Delice

cayman sea salt, honeycomb

Cheese Board

Artisan cheese selection



Last updated: Tue 01 Oct, 2024