

Valentine's Menu

(3-course prix fixe menu)

\$60 pp

Appetizers

Coconut Lobster Bisque

A silky, island-inspired bisque simmered w sweet Atlantic lobster, fragrant coconut cream, slow-roasted aromatics & a whisper of scotch bonnet warmth.

Roasted Beet & Goat Cheese Salad

Ruby-red roasted beets tossed w baby arugula, creamy goat cheese (optional), and candied pecans.

Entrées

Top Sirloin

Tender sirloin, marinated in a zesty citrus mojo. Served w creamy garlic mashed potatoes & grilled vegetable bundle.

Sorrel Ginger Pan-Seared Salmon

Crisp-skinned salmon glazed w a vibrant sorrel-ginger reduction. Served w coconut rice pilaf & grilled vegetable bundle.

Stuffed Chicken Breast

Juicy chicken breast filled w a decadent blend of sundried tomatoes, Boursin cheese, and sautéed spinach. Presented w a roasted red pepper sauce, creamy garlic mash & grilled vegetable bundle

Callaloo & Mushroom Risotto (vegan)

Herb-infused risotto folded w sautéed wild mushrooms & Caribbean callaloo.

Desserts

Rum Cream Brûlée

Chocolate Raspberry Mousse w/ Toasted Coconut Flakes (vegan)