

"CUISINE OF THE SUN"

An Eclectic Fusion of Different Nations and Their Natural Bounties Prepared
and Placed Creatively on One Plate. Whether it be Called Nuevo Latino, New World Caribbean,
Carib-Asian or Pan-Asian, One Thing is For Certain:
Some Wonderful Creative Mind with a Passion for Flavor, Has Merged Together our Earth Edible Treasures.
Executive Chef Cindy Hutson

\$50.00 PER PERSON
Tax and Gratuity Additional

~~~MENU~~~

~~~APPETIZER~~~  
(Choose 3)

SOUP OF THE NIGHT

Or

TROPICAL MANGO SALAD

*With Braised Sabal Hearts of Palm, Julienne of Mango,
Gourmet Greens, Caribbean Candied Pecans and Passion Fruit Vinaigrette*

Or

CEVICHE OF THE NIGHT

With Guacamole and Plantain Chips

Or

RUM BRAISED SHORT RIBS

With Caribbean Butter Beans, Vine Ripe Tomatoes and Truffled Gnocchi

Or

FRENCH BEAN SALAD

*With Applewood Smoked Bacon, Hard Boiled Egg, Tossed In Dijon Vinaigrette and Topped with a
Warm Aged Goat Cheese Crostini*

~~~ENTREE~~~  
**(Choose 3)**

JERKED CHICKEN or SHRIMP PENNE PASTA

*Sun Dried Tomatoes, Roasted Garlic Cloves, Shiitake Mushrooms  
And Fresh Torn Basil in a Light Cream Sauce*

Or

WEST INDIAN CORNISH GAME HEN

*Marinated in Traditional Jamaican Spices  
Topped with a Piquante Brown Stew Sauce with Jamaican Rice "n" Peas and Sautéed Broccolini*

Or

MADRAS CURRIED SHRIMP & SCALLOPS

*In a Lightly Toasted Curry Blend with Assorted Vegetables  
And Coriander Scented Jasmine Rice*

Or

PAN ROASTED SALMON

*With Pica De Gallo, Green Rice and Cilantro Crema*

Or

CERTIFIED ANGUS BEEF FLAT IRON

*Served with Manchego- Truffled Mashed Potatoes and Sautéed French Beans  
Topped with Shiraz Demi Glace*

*\* NY Strip Steak Could Be Substituted For an Extra Supplemental \$6 More Per Order\**

*Vegetarian Dish Available "Chef's Choice"*

~~~DESSERT~~~  
(Choose 2)

COCONUT PANNA COTTA

With Chocolate Shortbread Cookie

Or

HOMEMADE RUM CAKE

With Appleton Rum Soaked Raisins and Fresh Whipped Cream

Or

WARM LEOPARD BROWNIE

With Vanilla Ice Cream

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\$60.00 PER PERSON

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~~~MENU~~~

~~~APPETIZER~~~

WEST INDIAN CURRIED FRESH JUMBO LUMP CRAB CAKE
Blended Curries, Red Peppers, Scallions and Japanese Panko
Served with Sorrel Flower Paint, Papaya-Lime Coulis and Yucca Chip

Or

CEVICHE OF THE NIGHT

With Guacamole and Plantain Chips

OR

TOMATO FETA STACK (SEASONAL)

Vine Ripe Tomatoes, Imported Feta, Agrumato Oil, Maldon Salt Crystals and Crispy Chorizo

OR

TROPICAL MANGO SALAD

With Braised Sabal Hearts of Palm, Julienne of Mango,
Gourmet Greens, Caribbean Candied Pecans and Passion Fruit Vinaigrette

Or

RUM BRAISED SHORT RIBS

With Caribbean Butter Beans, Vine Ripe Tomatoes and Truffled Gnocchi

~~~ENTREE~~~

PAN SAUTÉED BAHAMIAN MAHI MAHI

*Marinated in Teriyaki and Sesame Oil with an Ortanique Orange Liqueur*  
*And Flor de Caña Limon Sauce Topped with Steamed Seasoned Chayote*  
*And Carrots on a Creamy Boniato Mash*

Or

MADRAS CURRIED SCALLOPS

*In A Lightly Toasted Curry Blend With Assorted Vegetables*  
*And Coriander Scented Jasmine Rice*

OR

JERKED DOUBLE PORK CHOP

*With Guava Bacardi Spiced Rum Sauce and South American Moros*  
*Topped with Drunken Raisins Tropical Fruit Flambé*

Or

CERTIFIED ANGUS BEEF TENDERLOIN *(supplement \$10)*

*Served with Manchego- Truffled Mashed Potatoes and Steamed Asparagus*  
*Topped with Shiitake Port Wine Demi Glace*

OR

ROASTED AUSTRALIAN LAMB RACK *(supplement \$10)*

*With Three Cheese Potato Gratin and Vegetable Of The Market*  
*In An Amarena Cherry Demi*

~~~Vegetarian Available Upon Request~~~

~~~DESSERT~~~

HOMEMADE RUM CAKE

*With Appleton Rum Soaked Raisins and Fresh Whipped Cream*

Or

BREAD PUDDING OF THE NIGHT

*À La Mode*

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*Executive Chef Cindy Hutson*

\$70.00 PER PERSON  
*Tax and Gratuity Additional*

~~~MENU~~~

AMUSE BOUCHE

~~~APPETIZERS~~~

**(Choose 3)**

WEST INDIAN CURRIED FRESH JUMBO LUMP CRAB CAKE  
*Blended Curries, Red Peppers, Scallions and Japanese Panko  
Served with Sorrel Flower Paint, Papaya-Lime Coulis and Yucca Chip*

Or

TOMATO FETA STACK

*Vine Ripe Tomatoes, Imported Feta, Agrumato Oil, Maldon Salt Crystals and Crispy Chorizo*

Or

TROPICAL MANGO SALAD

*With Braised Sabal Hearts of Palm, Julienne of Mango,  
Gourmet Greens, Caribbean Candied Pecans and Passion Fruit Vinaigrette*

Or

AHI TUNA TARTARE

*Folded with Bacon Butter, Scallion Oil, Citrus Zest Topped With Avocado Salsa And Fried Wontons*

Or

RUM BRAISED SHORT RIBS

*With Caribbean Butter Beans, Vine Ripe Tomatoes and Truffled Gnocchi*

Or

PAN SEARED U8 DIVER SCALLOP

*With Fingerling Potato Salad and Creamy Imported Mustard Buerre Blanc*

~~~ENTREES~~~

(Choose 3)

PAN SAUTÉED BAHAMIAN BLACK GROUPER

*Marinated in Teriyaki and Sesame Oil with an Ortanique Orange Liqueur and Bacardi Limon Sauce, Topped with
Steamed Seasoned Chayote and Carrots on a Creamy Boniato Mash*

Or

CARIBBEAN AHI TUNA

Marinated in Sesame Oil and Caribbean Spices with Wasabi Mashed Potatoes and Tropical Mango Papaya Salsa

Or

MADRAS CURRIED SHRIMP

In a Lightly Toasted Curry Blend with Assorted Vegetables and Coriander Scented Jasmine Rice

Or

JERKED DOUBLE PORK CHOP

*With Guava Bacardi Spiced Rum Sauce and South American Moros
Topped with Drunken Raisins Tropical Fruit Flambé*

Or

WEST INDIAN STYLE BOUILLABAISSE

Finest Selection from the Waters of the World with Aromatic Jasmine Rice in a Coconut Curried Broth

Or

CERTIFIED ANGUS BEEF TENDERLOIN

*Served with Manchego- Truffled Mashed Potatoes and Steamed Asparagus
Topped with Shiitake Port Wine Demi Glace*

Or

ROASTED AUSTRALIAN LAMB RACK

With Three Cheese Potato Gratin and Vegetable of the Market in an Amarena Cherry Demi

~~~DESSERTS~~~

**(Choose 2)**

COCONUT PANNA COTTA

*With Chocolate Shortbread Cookie*

Or

HOMEMADE RUM CAKE

*With Appleton Rum Soaked Raisins and Fresh Whipped Cream*

Or

BREAD PUDDING OF THE NIGHT

*À La Mode*

Or

CHOCOLATE LOVERS