



CHRISTMAS DAY

DINNER MENU, DEC 25, 2022

SOUP

CARAMALIZED ONION CREAM SOUP

APPETIZER

CREAMY CHICKEN VOL-AU-VENT

Puff Pastry. Bacon. Leeks. Cream Cheese. Mushrooms. Cream
or

PICKLED BEET SALAD WITH TOASTED PEANUTS AND GOAT CHEESE

Organic Mixed Greens. Pickled Beets. Goat Cheese. Toasted Peanuts
Honey-Dijon Vinaigrette.

PASSIONFRUIT SORBET

ENTRÉE

STUFFED PORK TENDERLOIN

Dry Fruit Puree wrapped with Bacon. Garlic Demi-Glace. Spinach Ravioli. Green Beans
or

HERB CRUSTED SALMON FILLET

Boiled Potatoes. Roasted Fennel. Broccoli. Tomato Shrimp Beurre Blanc
or

GRILLED BEEF RIB EYE

Potato Gratin. Asparagus. Brandy Mushroom Sauce

DESSERT

VANILLA PANNA COTTA

Fresh Strawberry Shaved White Chocolate. Crème de Menthe
or

BAKED ALASKA

or

CHOCOLATE SOUFFLE

Vanilla Sauce

US\$95 PER PERSON

We take pride in serving only the freshest ingredient by supporting our St. Lucian farmers and fishermen. Ingredients are subject to availability.
All prices are quoted in US \$ dollars. Subject to 10% service charge and applicable V.A.T.

For all guest on HB/FB/AI plan will have no upcharge when selecting; 1Soup. 1 Appt. 1 Main Course 1 Dessert
Consuming raw or undercooked meals; poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.