



  
**DASHHEENE**  
at ladera resort

**CHRISTMAS EVE**

DINNER MENU, DEC 24, 2022

**SOUP**

**SORREL CHICKEN CONSOMMÉ**

Ginger Fruit Chutney. Chicken Spinach Ravioli

**APPETIZER**

**TUNA TARTARE**

Fresh Yellow-Fin Tuna. Avocado. Chives. Spicy Soy Sesame Dressing

or

**RUSTIC TOMATO TART**

Mozzarella. Organic Greens. Aged Balsamic

**MANGO SORBET**

**ENTRÉE**

**PINEAPPLE GLAZED HAM**

Roasted Potatoes. Brussel Sprouts. Carrots. Caramelized Shallot Sauce

or

**BUTTER POACHED LOBSTER**

Steamed Vegetables. Caviar Beurre Blanc

or

**ROASTED TURKEY**

Crispy Potato Dauphinoise. Green Peas. Red Wine Jus

**DESSERT**

**RUM FRUIT CAKE**

Vanilla Ice-Cream. Caramel Sauce

or

**CHRISTMAS PUDDING**

Cinnamon Ice-Cream. Vanilla Sauce

or

**DARK CHOCOLATE MOUSSE CAKE**

Chocolate. Vanilla Ice Cream. Berries

**US\$99 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; 1 Soup. 1 Appt. 1 Main Course 1 Dessert  
Consuming raw or undercooked meals; poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.