



DASHHEENE

at ladera resort

NEW YEAR'S EVE

DINNER MENU, DEC 31, 2022

SOUP

ROASTED PUMPKIN SOUP

Coconut Crème Fraiche

APPETIZER

PORK BELLY CONFIT

Jelly Micro Greens

GRILLED SHRIMP RISOTTO

Creamy Mushroom Sauce

PASSION FRUIT SORBET

ENTREE

HALF GRILLED LOBSTER TAIL

Potato Gratin. Green Asparagus. Lemon Butter Sauce

or

PAN-SEARED FILET MIGNON

Potato Puree. Red Wine Shallot Jus

or

CRUSTED LAMB OF RACK

Encrusted Rack of Lamb. Pistachios

Potato Dauphinoise. Thyme Jus

DESSERT

TRIPLE BERRY CHEESECAKE

In a Glass

or

THREE LAYER BLACK AND WHITE CHOCOLATE CAKE

Chocolate Mint Sauce

or

NEW YEAR'S CHAMPAGNE COUNTDOWN CUPCAKES

White Chocolate Cinnamon Sauce

US\$160.00 PER PERSON +

10% service charge and applicable VAT.

live band entertainment from 10:00 PM to 1:00AM

includes a glass of champagne at 12 midnight

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 an upcharge of US \$ 30.- 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.

