



PRIVATE BEACH DINNER MENU

Guests Name: Room No.:

Day & Date of Dinner Number of Guests..... Preferred Time:

- **Three Course Dinner** \$150 per person
Includes the following per person –
*Pick One: Soup, Salad or Appetizer,
One Entrée and One Dessert with
Coffee or Tea*
- **Four Course Dinner** \$175 per person
Includes the following per person –
*Pick Two: Soup, Salad or Appetizer,
One Entrée and One Dessert with
Coffee or Tea*

SOUPS

QTY___ **Anguillian Lobster Bisque** Spiced cognac drizzled

QTY___ **Sweet Corn Velouté** Garnished with grilled corn and accented with Jalapeño chili pepper oil

SALADS

QTY___ **Organic Mesclun Salad** Salad with daily market vegetables and pickles served with a tarragon vinaigrette

QTY___ **Heirloom beets and Goat Cheese Salad** Roasted beets served with a goat cheese crostini. Spinach salad dressed in a fig-sherry vinaigrette

QTY___ **Pimms Caesar Salad** Baby romaine lettuce, shaved Parmigiano-Reggiano, garlic croutons, chef's homemade dressing, with white anchovies on request

APPETIZERS

QTY___ **Asparagus Truffle** Grilled asparagus salad with truffle aioli and breaded organic poached egg garnish, served with an asparagus mousseline

QTY___ **King Crab Duo** Spicy broiled King Crab served with a croustis and a mango-papaya salad

QTY___ **Carpaccio Trio** Snapper, Ahi tuna, and salmon carpaccio marinated a la minute with a peppery extra virgin olive oil mayonnaise dressing. Accented with exotic caviar

ENTRÉES

- QTY___ **Risotto con Funghi** Arborio rice complemented with a mushroom persillade, served in a Madeira truffle cream
- QTY___ **Homemade Sweet Potato Gnocchi** Served with sage brown butter, creamy spinach and Pecorino cheese
- QTY___ **Ahi Tuna Steak** Served with ginger-lime quinoa, chili-spiked broccolini and Tonka bean sauce *(Required Temperature*)
- QTY___ **Seared Filet of Snapper** Presented with fennel-crayfish tortellini, saffron potato, bouillabaisse sauce and herb relish
- QTY___ **Pan Roasted Island Lobster**
Lobster "out of the shell" served with Basmati rice "Paella style" served with basil butter sauce
- QTY___ **Free Range Roasted Chicken Breast** Served with Idaho "Macaire" and roasted garden vegetables, complemented with sherry wine chicken jus
- QTY___ **Lamb Trio** Double lamb chop, lamb tenderloin and braised leg stuffed summer zucchini, served with Yukon-garlic puree and a reduction of braised jus
- QTY___ **Black Angus Beef Tender Loin** *(Required Temperature*)
Served with roasted Cipollini onions, garlic chard and horseradish mash, buttermilk onion ring and finished with a Pinot Noir reduction

DESSERTS

- QTY___ **Fusion** Passion fruit mousse and cheesecake with a mango cocktail, served with a raspberry yogurt sorbet
- QTY___ **Vanilla Crème Brulée** Served with berries
- QTY___ **Chocolate Sampler** Three layers of chocolate, chocolate caramel cream, ice cream truffle and chocolate sorbet

BEVERAGES

- QTY___ **Still water**
- QTY___ **Sparkling water**
- QTY___ **Pre-dinner cocktail order**
- QTY___ **Wine/champagne order**
- QTY___ **Coffee/hot tea**

Additional Special Requirements:

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Please Note:

- 24 hours notice required
- Beverages are NOT included in the price quoted and will be charged at regular a la carte prices.
- There is an additional \$50.00 Set Up Fee per two guests
- 15% Service Charge is additional on all Food & Beverage orders
- Not Available on Wednesdays

Updated as of Jan 13, 2012