



DINNER

**BELOW ARE MENU EXAMPLES. NO MENU IS SERVED TWICE,
THE CHEF IS FOREVER ENGULFED IN CULINARY INSPIRATION
TO EMBRACE HER PASSION AND BRING THAT TO YOUR
DINING TABLE.**

Local greens, marinated tomatoes, shaved fennel ribbons, fried
morbier (cheese), sherry mustard vinaigrette
Seared duck, wild mushroom crepe, asparagus, pomegranate
pistachio gremolata

Coconut milk poached lobster tail, local sweet potato gnocchi

Cashew crusted tuna crudo, fermented pineapple juice, rose'
vinegar, petite peppers, chives

Herb crusted filet mignon, demi glace, horseradish, hash brown
potatoes, creamed spinach, onion rings

Chocolate Celebration, fresh strawberries



DINNER

WELCOME TO ST.THOMAS SPREAD

Watercress salad with local pumpkin, ribbons of cucumber, figs, baby yellow beets, duo of pumpkin seeds, vinaigrette.

Mini shrimp cakes scented with local lemongrass and chives served with curried cauliflower black lentil salad.

Grilled local lobster skewers served with thyme butter over toasted Jasmine rice, white corn and plantain.

Roasted feta with grilled peaches and Marcona almonds with hand rolled flatbreads and spicy falafel .
Grilled mixed vegetables.

Cast iron Farroe Island salmon over roasted fingerlings, capers and cured olives.

TACO BAR

Steak, chicken, pork tenderloin, shrimp or veggies.

Papaya tomatillo gazpacho salsa.

Pico de Gallo.

Scallion sour cream.

Queso blanco with toasted cumin and coriander.

Mexican saffron yellow rice.

Black and pink beans with applewood smoked bacon.

Plantain cakes.

Corn and flour taco shells.

Coconut cream cheese brownies.

MEDITERRANEAN BAR

Mixed vegetables platter.

Lamb or chicken breast kabobs (to be grilled).

Grilled roasted garlic hummus.

Spinach pine nut hummus.

Cucumber tzatziki.

Roasted eggplant dip (baba ganoush).

Roasted potatoes with lemon, capers and cracked green olives.

Orzo salad with herbs, roasted cauliflower, almonds and hearts of palm.

Heirloom tomato, cucumber, roasted beets, red onion and feta salad.

Hand rolled herbs de Provence flatbreads.

Walnut, goat cheese and honey phyllo triangles.



DINNER

Passionfruit lobster cocktail on a pretzel

Beet ravioli with lemon prosecco butter

Short rib slider with fried Morbier, caramelized onion medley, tomato jam (portabello for vegetarian)

Watercress, watermelon, avocado, shaved cukes, multi-colored tomatoes, sesame-crusted feta

Falafel with green tahina

Caramelized fennel on whipped ricotta cheese, honeycomb, crispy capers, pomegranate

Pea hummus

Kashke bademjan

Lamb and chicken meatballs with tzatziki on a red quinoa focaccia

Grilled vegetables

Hasselback potatoes with black garlic butter and thyme

Tiramisu

Chocolate cake with blood orange raspberry pavlova

Italian almond cake with date caramel and toasted almonds





DINNER

Fava bean falafel, tzatziki

Mini 2-bite flatbread pizza, baby arugula

Feta and charred grape skewers drizzled with raw honey and leek dust

Crispy artichoke fritters with pomegranate molasses

Thinly sliced meats, cheeses, dried and fresh fruit, olives, bruschetta, caponata, mustards, house-made bread sticks

House-made mascarpone and fried sage ravioli served with wild mushrooms

Za'tar seared tuna over long beans with honey nut crumble

Cast iron charred wahoo over heirloom tomato salad with burrata, mint basil, green garlic, citrus

Sumac seared scallops, french lentils, arugula, and roe

Pistachio-cruste Lamb kabobs

Persian pearl couscous

Braised short ribs
Multi-colored fingerling potatoes

Braised fennel and parsnips

Cauliflower and herb cigars





DINNER

Mediterranean board, pistachio butter roasted feta, grilled fruit,
mixed olives, hummus, tzatziki, falafel, sumac and dill dressed lamb
meatballs, za'atar lobster skewers,
pomegranate butter

Marinated petite white beans, heirloom tomatoes, cucumber ribbon,
blood orange topped with red radish micros, gf focaccia round

Petite lump crab cake (chicken cake sub), black garlic mascarpone,
blini, roe

Crispy pork belly, purple potato chips, roasted apples

Pan seared duck breast, potato gnocchi, caramelized fennel, red
peppercorn anglaise, red wine sauce

Chocolate cake with chocolate ganache and chocolate ice cream

