



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.

