



WEEK LONG STAY CHEF SERVICES

ARRIVAL NOSH

Antipasto bar- Italian meats, burrata, olives, caponata, petite white bean bruschetta, marinated mushrooms, pickled baby carrots, house made semolina bread sticks.

Rosemary lemon wings, topped with caramelized onions, smoked paprika parmesan aioli.

Mahi ceviche with crackers.

TUESDAY DINNER

Pepita crusted grouper taco bar- charred tomatillo papaya salsa, pico de gallo, spicy scallion sour cream, coriander queso, plantain corn cakes, grilled flour tortillas, black and red beans with smoked bacon, green rice.

Lamb kabobs.

Mixed grilled vegetables.

Roasted fingerling potatoes with lemon and capers.

Orzo with roasted cauliflower, almonds, hearts of palm.

Roasted garlic hummus, roasted pepper hummus, baba ganoush, tzatziki.

Beets, grapefruit and honey baked feta OR mixed grilled vegetables.

Baklava triangles with gelato and pomegranate syrup.





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LOBSTERGIVING

Tuna tartar.

Papaya and avocado crab cocktail.

Mascarpone, English pea and mint ravioli.

Arugula and baby string bean salad.

Grilled Caribbean lobster- mango lime butter.

Local lemongrass and garlic dasheen puree (local root veg).

Sauteed spinach.

Chocolate fondue with mini cinnamon espresso cake,
vanilla bean whipped cream and strawberries.

THEY SAY IT'S YOUR BIRTHDAY

Artichoke fritters with roasted manchego anchovy fondue.

Coriander/cumin crusted pork belly with mixed olives,
roasted peppers and toast points.

Plantain and corn ravioli garnished with warm sherry marinated tomatoes.

Signature salad.

Paella- grilled wahoo over saffron rice mixed with chorizo,
clams, mussels, calamari.

Celebration cake and fresh fruit.

