

Dinner Menu

Appetizers

Coconut seafood chowder

Catch of the day, shrimp, scallops & basil (GF)

Watercress Blue Cheese Salad (GF)

With apple, red onions, nuts and balsamic dressing

Shrimp Cocktail (GF)

With cocktail sauce

Sweet potato & Pumpkin gnocchi (GF)

With fresh ground nutmeg and parmesan cheese

Tuna Carpaccio (GF)

Thinly sliced with lime, orange or passion fruit juice, onion, capers, ginger, soy sauce, sesame oil and mixed greens

Calamari Salad (GF)

Tomato, cucumber, cilantro, green pepper, onions, lime, olive oil. Served cold.

Tomato Tower (GF)

Tomato, cucumber and basil oil

Entrées

Veggie fettuce Pasta (V)

Fresh spinach and tomatoes, onions and basil sautéed with olive oil

Pan Seared Catch of the Day (GF)

Pineapple chutney over pumpkin and spinach coconut curry stewed

Seafood Platter (GF)

Grilled shrimp, scallops, fish, mussels & squid with steamed vegetables

Duck Breast (Magret de Canard) (GF)

With brandy, honey, apple cider vinegar sauce over sautéed apples served with mixed greens

Beef Tenderloin (GF)

Certified Angus Beef, served with blue cheese sauce or pepper sauce and watercress salad

Lamb Rack (GF)

Rosemary, thyme and red wine sauce served with sweet potatoes and pumpkin mashed vegetables

Fresh Lobster Tail

Grilled or Broiled in season
(Supplemental dish for hotel guests)

Local Dish

Annatto chicken breast topped with a Creole sauce served with veggies and rice

Chef Wine Suggestions

White Wines

CHARDONNAY or SAUVIGNON BLANC
Casillero Del Diablo, Chile

MUSCADET, Drouet Freres, France
Dry and crispy, shaped for tropical climates

POUILLY FUME, B. de ladoucette, France
Excellent rounded, elegant, French-style Sauvignon

CHABLIS, Louis Latour, France
Full-bodied, perfectly balanced premium Chardonnay

RIESLING Spaetlese, Gundrum, Germany
Semi-sweet, mature, yet lively "late harvest" wine

Red Wines

CABERNET SAUVIGNON or MERLOT
Casillero D. Diablo, Chile

CHIANTI CLASSICO, Peppoli di Antinori, Italy
Ripe, fruity and highly aromatic Tuscan treasure

MAS LA PLANA, Penedes, Torres, Spain
Notes of truffle and red berry, juicy velvety tannins. A great wine at a great value.

SALMOS, Priorat, Torres, Spain
Powerful and intense wine, with delicate cherry and vanilla aromas

GF = Gluten Free (no wheat, rye or Barley)

V = Vegan (contains no animal products)