

# TASTE OF THE CARIBBEAN, S'MORES & WINE PAIRINGS

## **SURF AND TURF** 🌿 | 55

*Grilled local lobster and beef sirloin cooked to your choice, served with roasted root vegetables and BBQ sauce.*

Wine Pairing: BRANCOTT, New Zealand – Pinot Noir | 62

## **HICKORY SMOKED BBQ BACK PORK RIBS** 🌿🌊 | 31

*Smoked baby pork ribs served with root vegetables and barbeque sauce*

Wine Pairing: TREVENEZIE, Corte Delle Rose, Italian – Merlot | 67

## **CARIBBEAN STYLE CURRY CHICKEN ROTI** 🌿🌊 | 35

*Slow pulled boneless chicken and vegetables paired with local spices accompanied by a fresh handmade soft roti flatbread, pickled cabbage, coleslaw, and white rice*

Wine Pairing: FERNWAY, New Zealand – Sauvignon Blanc | 57

## **BLACKENED SNAPPER** 🌿 | 39

*Fresh caught local snapper, blackened-rubbed and pan roasted served with pineapple salsa served with seasonal roasted root vegetables.*

Wine Pairing: BESSON, Chablis | 63

Or

MALBEC, Argentina | 6

**All entrees are served with seasonal roasted vegetables**

## **SIDE DISHES**

All side dishes \$6 (each)

### **CARIBBEAN MAC & CHEESE** 🌿

*Whipped cream with roasted garlic and four cheese blend with fresh herbs and hint of truffle oil*

### **ISLAND STYLE PEAS AND RICE** 🌿

### **SMALL MIXED GREEN SIDE SALAD** 🌿🌊

*Mixed greens, cucumber, tomato, peppers, and onion with citrus vinaigrette*

### **POTATO SALAD**

*Chilled boiled potatoes mixed with a hint of mayo and herbs*

### **COLE SLAW**

*Cabbage blend mixed with vinegar and local spices*

## SWEET TREATS

### CHOCOLATE LAVA CAKE | 16

*Molten Belgian chocolate cake with soft center filled chocolate ganache served with your choice of ice cream*

### CARIBBEAN PINEAPPLE UPSIDE DOWN | 16

*A warm island style pound cake paired with molasses – soaked pineapple topped with a pinacolada pannacotta and vanilla sauce*

### BANANA BREAD PUDDING | 16

*A local favorite - banana baked with rum raisins and brown sugar sauce*

### CREAM BRULEE 🌱 | 16

*Fresh vanilla beans essence adds an amazing flavor to this classic. Slow baked and topped with torched sugar crust*

## DESSERT WINE

CHATEAU DAUPHINE RONDILLON, *Loupiac, grand vin de Bordeaux, 2015* | 23



Vegan



Gluten free



Dairy free



10% Service Charge, 12% Government Tax, and 7.5% Facilities Fee will be added to your



*Independently minded*