



The kitchen has always been the hearth, the heart, the center of the home  
Where family and friends gather, and dinner guest eventually congregate.  
We entertain from our kitchen and host from our hearts.

## Four Courses

### **Chef Choice Amuse**

#### **Ceviche**

Carpaccio Style Local Wahoo | Fried Jalapeño Shiso Leaves | Jalapeño Lime Sorbet  
*Infamous Goose Sauvignon Blanc | Wild Rock Vinery | Marlborough | New Zealand*

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#### **Jumbo Shrimp™**

Roasted In Clay Oven | Local Greens | Roasted Garlic Aioli | Cayman Honey Lemon Drizzle  
*La Crema Chardonnay | La Crema Winery | Sonoma Coast | California*

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#### **Snapper**

Kalaspice | Seared | Mushroom Risotto | Truffle Corn Sauce  
*Elk Cove Pinot Noir Rose | Willamette Valley | Oregon*

Or

#### **Beef**

Seared Beef Tenderloin | Blue Cheese Stuffed Potato Cake | Porcini Jus  
*Punto Final | (90% Cabernet Sauvignon | 10% Cabernet Franc)  
90 Pts. The Wine Advocate | Luján de Cuyo | Mendoza | Argentina*

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#### **Island Spiced Molten Chocolate Cake**

Molten Chocolate Ginger Cake | Banana Caramel Ice Cream  
*2010 Chateau Manos Cadillac Sauterne*

Prix Fixe Menu 4 course CI\$ 70

Prix Fixe Menu Including 4 Course Wine Pairing CI \$ 120