



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.

## CAVIAR

### Asian Prime Ossetra

140

Per 30 gram jar

### Imperial

115

Per 30 gram jar

### Siberian Sturgeon

110

Per 30 gram jar

Served with, Chopped Egg White | Egg Yolk | Capers | Red Onion's | Lemon Wedge and Sour Cream

## Four Courses

### Ceviche

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

### 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 | Corn | Truffle Corn Sauce  
*Elk Cove Pinot Noir Rose | Willamette Valley | Oregon*

Or

### Beef

Seared Beef Tenderloin | Blue Cheese Stuffed Potato Cake | Porcini Jus  
*Justin Cabernet Sauvignon | Paso Robles | California*

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### Island Spiced Molten Chocolate Cake

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

Prix Fixe Menu 4 course CI\$ 70

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

15% Service Charge added to all checks | All prices in CI\$ (Exchange Rate CI\$ to US\$ 1.25)