



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

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

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)