

# CELESTE

*by Kerth Gumbs*

## CHRISTMAS DINNER

Wednesday , December 25

### BREAD & BUTTER

*served with a welcome glass of Prosecco*

#### plantain brioche + rosemary focaccia

served with two (2) types of butter flavors:  
*tomato + pumpkin*

### SNACKS

#### cod brandade

creamy fish sauce

#### crab cake

white crab meat, green mango

### STARTER

#### sweet potato wreath

orange emulsion, creamy oregano, gingerbread

### FISH COURSE

*choice of one (1)*

#### salmon coulibiac

lime risotto, champagne beurre blanc

#### barbecued crayfish linguine

spicy crayfish bisque

### MEAT COURSE

*choice of one (1)*

#### pineapple glazed pork loin

bacon chimichurri, mashed potatoes, chorizo, grains, pineapple gravy

#### roasted prime rib

caramelized onions, red cabbage, cranberry puree, red wine sauce

### DESSERT

*choice of one (1)*

#### pecan pie

panettone ice cream

#### tart celeste

*Chef Kerth's take on a nostalgic Anguillian classic,  
inspired by longstanding local artisan baker Mr. Andre Hall of Hall's Bakery  
spiced coconut, chocolate caramel, raspberry & vanilla ice cream*

**prix-fixe menu | 150++ per person**

df - dairy free | gf - gluten free | nf - nut free | vg - vegan

*Please inform us of any allergies or dietary requirements when placing your order.*

*All prices are in USD and subject to 13% GST + 17% service charge.*

