

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.

