

NEW YEAR'S EVE DINNER

Tuesday, December 31

BREAD & BUTTER

served with a welcome glass of Sorrel Bellini

plantain brioche + rosemary focaccia

served with two (2) types of butter flavors:
tomato, pumpkin & mushroom

STARTERS

baked beetroot

chestnut mousse, walnuts

jerk salmon ceviche

green mango, plantain crisps, imperial caviar

saltfish patty

creole red peppers, oyster emulsion

sweet & sour crusted lamb loin

braised red cabbage, papaya, cinnamon

MAIN

choice of one (1)

conch ravioli

grilled crayfish, green mango, Thai curry velouté

beef fillet

barbecued mushrooms, red wine jus

cauliflower steak

apples and raisins purée, sunflower cider sauce

PRE-DESSERT

soursop bubbles

DESSERT

le ducana cake

Chef Kerth Gumbs signature dessert; inspired by flavors of conkie dumpling
sweet potato, ginger, caramelized chocolate, salted milk ice cream (nf)

PETIT FOURS

milk chocolate & Bailey's

(nf)

Meyers & lime gummies

(nf, gf)

guava cheese

(nf, gf, vg)

rum cake madeleines

(nf)

prix-fixe menu | 195++ 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.

CELESTE

by Kerth Gumbs