



Pantry & Cellar

“Amuse”

Terrine of Foie Gras, Mango & Cinnamon

Ravioli of Spiny Lobster Tail

Rum Sour Frappe

Sautéed Monkfish, Braised Oxtail. Caramelized Parsnips.

Whipped Roquefort Cheese, Crispy Apples

Chocolate & Doughnuts

Coffee or Herbal infusions

EC\$185

Wine option “A” EC\$71

Pinot Blanc – F.E. Trimbach-France

Peppoli Chianti Classico-Italy
2005

Grahams 20 year old Tawny Port

Wine option “B” EC\$125

Amelia Chardonnay-Chile-2005

Rioja Gran Reserva-Spain
2001

Grahams 20 year old Tawny Port

Glass of House Wine – 6 oz

Glass of port – 2 oz