

Menu

Lobster Fest

Appetizer

Lobster En Croûte

A ragout of creamy lobster trapped in a crisp vol-au-vent case and laced with a vanilla, white wine sauce

Soup

Cognac Scented Lobster & Crab Bisque

Roasted lobster simmered with local crab, fresh herbs and vegetables, liaised with cream and brandy

Salad

Lobster Champagne

Poached, tender morsels of lobster macerated in a champagne dressing, nested on crisp gourmet greens, drizzled with basil cilantro oil, complimented with spiked lobster

Sorbet

White chocolate hinted with goat pepper garnished with fresh mint

Entrée

Lobster Duo

Jerked scented lobster meat perfumed with fresh herbs and roasted

Lobster Thermidor

Morsels of lobster sautéed with shallots, garlic, wild mushrooms, mustard and white wine, nested in a shell and gratinated

All entrées served with a jardinière of vegetables and potatoes

Dessert

Warm Spiced Rum Cake

Topped with banana ice-cream, garnished with fresh fruits and berries

Complimentary glass of White Zinfandel

\$120.00 per person, inclusive of gratuity & VAT