

PIMMS

Soups

ANGUILLIAN LOBSTER BISQUE \$24
drizzled with spiced cognac

ROASTED BUTTERNUT SQUASH AND GINGER VELOUTÉ \$18
drizzled with lemon chive

Salads

BOUQUET OF ORGANIC GREENS AND GARDEN HERBS \$18
served with watermelon, chèvre cake and a French tarragon vinaigrette

PIMMS CAESAR SALAD \$20
baby romaine lettuce, shaved Parmigiano-Reggiano, garlic croutons and white anchovies with chef's homemade dressing and buffalo mozzarella fritters

ASPARAGUS AND SUMMER BEAN SALAD \$26
served on an herb salad with a mustard herb dressing

SALMON GRAVLAX AND CRESS SALAD \$26
served with marinated shallots, herbs and a savory crème fraîche

PRESSED FOIE GRAS, MANGO CAVIAR AND EXOTIC SALAD \$35
served with a red beet reduction and toasted brioche

AHI TUNA AND CONCH CEVICHE \$28
complemented with an exotic fruit marmalade along with a ginger and lime dressing

KOBE BEEF CARPACCIO \$36
accented with white truffle essence, artichoke and Parmigiano-Reggiano

We recommend that you order dessert soufflés with your entrée to provide you with timely service.

We will accommodate all special dietary needs.

All prices are in US Dollars and are subject to 15% service charge.

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Pastas

VEGETARIAN DE CECCO LINGUINI PASTA \$25
flavored with oven roasted garlic vine tomatoes and pepperoncini

HOUSE RICOTTA GNOCCHI \$23
prepared with oven dried tomatoes, bergamot herbs, shrimp
and blended with a marcona almond truffle cream sauce

WEST INDIES LOBSTER RAVIOLI \$30
covered in a light coconut and curry sauce

Entrées

MAGRET OF DUCK \$42
served with mission fig sauce, cinnamon butternut squash,
Idaho terrine and leg confit

ROASTED FILLET OF LAMB \$46
encrusted with basil parmesan and served with parsnip black olive tapenade jus

MILK FED VEAL CHOP \$46
presented with hazelnut pomme croquette, celeriac, summer beans casserole
and candied ginger veal jus

BELLE ROUGE FARM CHICKEN \$35
butternut squash walnut ragout, salsify barley risotto with thyme flower sauce

BLACK ANGUS BEEF TENDERLOIN \$46
complemented with olive oil mashed potatoes, asparagus and a Chianti wine sauce

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Seafood

AHI TUNA PEPPERCORN STEAK \$40
prepared with an etuvée of celery and rum peppercorn sauce
and served with olive oil crushed fingerling potatoes

BLACKENED GRILLED SWORDFISH \$40
presented with exotic shrimp salsa, oyster mushroom, tomato confit and orzo pasta

MISO BRUSHED BLACK GROUPER \$42
served on a Himalayan rice cake with macadamia nut brown butter

CHILEAN SEA BASS \$46
served with wild mushroom ravioli and English pea coulis with a saffron reduction

PAN ROASTED ISLAND LOBSTER \$49
complemented with crispy basmati rice and a chardonnay ginger velouté

GRILLED ANGUILLIAN CRAYFISH \$45
drizzled with lemon-parsley butter sauce

Johnny Clero

EXECUTIVE CHEF

Cap Juluca continues its tradition of world-renowned culinary talent with the appointment of Johnny Clero as Executive Chef. Clero began his career in his home country of France, where he earned his chef diploma with honors. He then went to work in London at The Connaught Hotel under Michel Bourdin. He was also a key member of the culinary teams at the world-renowned Savoy Hotel & Claridge's. In 2000, Clero returned to France to star at one of Paris' very few Two-Michelin-Star Restaurants. After years of honing his crafts, Chef Clero now brings his creativity, talent and insight to Cap Juluca's visitors and guests.