

IN ROOM DINING – all day dining menu

Appetizers...

GREEN & RED GAZPACHO

shrimp concassé \$14

ISLAND LOBSTER BISQUE

herb crostini \$16

BABY ROMAINE CAESAR SALAD

parmesan crisp, white Spanish anchovies \$16

FRENCH BIBB LETTUCE SALAD

Heirloom tomatoes, pickle mushroom, thyme Dijon vinaigrette \$16

OUR VERSION OF “SALADE NIÇOISE”

grilled tuna, egg, haricot vert, potato, olives \$28

LUMP CRABMEAT FRITTER

Tunisian salad, curry apple dip \$22

TOKYO GRADE TUNA CARPACCIO

wild greens, shiitake, pickled red onion, cucumbers, ginger vinaigrette \$24

LEMONGRASS SHRIMP SATE

Anguillian guacamole, sesame crackers, Creole tomato salsa \$22

We will accommodate any special culinary or dietary needs
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Entrees...

ROASTED LOCAL CRAYFISH

brushed with peanut and garlic, wild rice, garden greens \$45

KOBE BURGER

buttered bun, Vermont aged cheddar and home fries \$26

HAND CUT PASTA

shrimp, baby spinach, tomato fondue, roasted garlic oregano foccacia \$32

APPLE WOOD SMOKED BAR BQ PORK RIBS

honey roasted sweet potato, Asian Napa slaw, plum tomato sauce \$24

JERK SPICE CORN FED CHICKEN BREAST

balsamic roasted portobello, Heirloom tomato salad, honey thyme jus \$26

MARGHERITA PIZZA

semolina crust, fresh mozzarella, garden basil, organic tomato \$21

Additional toppings \$1.00 each

Pepperoni, mushrooms, ham, peppers, onion

MAHI MAHI SANDWICH

house sprout, roasted pepper aioli, vegetable crisp \$30

BLUE LOBSTER B.L.T.

lime aioli, chopped bacon, tomato, avocado, truffle fries \$35

BLACK ANGUS NY

Sirloin, blue cheese butter and French fries \$38

SEASONAL VEGETABLE MEDLEY

fresh herbs, olive oil \$25

TROPICAL FRUIT PLATE

banana bread, honey yogurt \$20

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Desserts...

FROZEN CRÈME FRAICHE SOUFLÉ \$14
vanilla scented tropical fruit salad, ginger, mango sorbet

WARM BANANA FINANCIER
WITH POACHED BANANA ICE CREAM \$14
brown butter almond cake, banana ice cream, vanilla caramel sauce

MOLTEN CHOCOLATE CAKE \$14
toffee Cream and Tahitian Vanilla Ice Cream

CRÈME BRÛLÉE \$14
ginger infused crème brûlée, fresh tropical fruit

SELECTION OF HOMEMADE SORBETS \$14

ESPRESSO \$4

ESPRESSO MACCHIATO \$4
espresso, milk foam

ESPRESSO CON PANNA \$5
espresso, whipped cream

CAFFÈ LATE \$5
espresso, steamed milk, milk foam

CAFÉ BREVE \$6
espresso, steamed half & half, milk foam

CAPPUCCINO \$6
espresso, steamed milk, milk foam

CAFFÈ MOCHA \$7
espresso, chocolate syrup, steamed milk, whipped cream

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Wines...

	Bottle	Glass
CHAMPAGNE & SPARKLING		
108 Dom Perignon, Epernay 1999	210	
131 Gloria Ferrer Brut N.V. Sonoma County, CA	48	12
130 Pommery Brut Rosé	125	21
127 Pommery Brut Royal, NV, France	87	16
WHITE WINE		
141 Chablis Premier Cru, "Mont de Milieu" William Fevre 2005	95	
145 Chablis, "Les Vieilles Vignes", La Chablisienne 2005	65	
132 Dourthe N° 1 (Sauvignon Blanc) Bordeaux	38	11
209 Ferrari Carano, "Fumé Blanc" Sonoma County 2006	42	12
150 Macon Villages, Chardonnay, Burgundy 2006	38	10
278 Pinot Grigio Campanile, "Friuli Grave", Italy 2007	32	10
176 Puligny Montrachet, Premier Cru, Louis Latour 2005	128	
241 Riesling, Grand Cru "Schoenenbourg" Doppf & Irion, Alsace 03	70	
368 Robert Mondavi chardonnay, Napa Valley 2006	66	
364 Rodney Strong Chardonnay, Chalk Hill, Sonoma 2005	58	15
ROSÉ		
217 Château Lacoste "Vin d'une Nuit", Provence 2007	39	11
233 Château Romassan, Domaine Ott, Bandol 2006	90	
218 Clos Beylesse, Côtes de Provence, 2007	65	
342 Clos Beylesse, Côtes de Provence, 2007 ! Magnum	125	
RED WINES		
761A Beaune du Château, 1er. Cru, Bouchard Père et Fils 2003	85	
532 Cabernet Sauvignon, Chateau Ste.Michelle, WA 2005	49	13
687 Château Belgrave, Médoc 2004 - Half Bottle	62	
710 Château Carmensac, Médoc, Bordeaux 2002	75	
732 Château Pedesclaux, Pauillac, Bordeaux 2003	110	
657 Malbec Blend, Clos de Los Siete, Argentina 2004	65	
629 Pinot Noir Duck Pond, Willamette Valley, Oregon 2006	60	16
681B Red Guitar, Tempranillo Garmacha, Spain 2006	36	9
509 Robert Mondavi, Cabernet Sauvignon, Napa 2005	85	

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