



Chefs Amuse Bouche



Classic Local Potato and Leek Soup, Sumac Marinated Lobster Tail, Toasted Hazelnuts and Homegrown Chives



Pan Fried Bequia Mahi-Mahi, Grilled Baby Gem, Pumpkin Assiette, Hazelnuts, Fish Velouté and Tarragon Oil



Prosciutto wrapped Turkey Breast, Brussel Sprouts, Carrots, Fondant Potatoes, Cranberry Sauce and Red Wine Jus



Cheese Gougères and Local Pineapple Salsa



Mango Parfait, Island Fruit Salad, Lemongrass, Pistachio and Homemade Coconut Sorbet



A 10% Discretionary Service Charge will be added to the final bill.
If you have any allergy requests, please inform your server.

The Art of Doing Nothing

Part of The Liming and ICMI Collection