



# *The Liming*

BEQUIA

Chefs Amuse Bouche

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Roast Scallops with Chestnut Volute, Maple Syrup, Apple, Pancetta and Spinach

Open Ravioli, Porcini Mushrooms, Shaved Parmesan, Basil Cream

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Christmas Turkey Breast with a Turkey Leg Sausage Roll, Kale and Cranberry Relish

Festive Vegetarian Wellington with a Herb Mash and Red Pepper Sauce

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White Chocolate and Cranberry Bread and Butter Pudding

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\$80 USD / \$210 XCD



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*