

February 27th, 2024

Dinner Menu

APPETIZERS


PINECAY
TURKS & CAICOS

CRACKED CONCH GLUTEN INCLUDED - NUTS FREE

PICKLED PEPPERS - SCOTCH BONNET MAYONNAISE - LIME

MISO SOUP GLUTEN FREE - NUTS FREE

TOFU - SCALLIONS - FERMENTED SOY PASTE - SEAWEED

CARROT SALAD GLUTEN FREE - NUTS FREE

CARROTS TEXTURES - BURRATA - PISTACHIO - EVOO - HERBS

ENTREES

HEART OF PALM RICE GLUTEN FREE - NUTS FREE

MUSSELS - SMOKED HEARTS OF PALM - SWEET PEAS - ANNATO PASTE - JALAPENO - WHITE WINE

BEEF TENDERLOIN GLUTEN FREE - NUTS FREE

GREEN PEPPERCORN SAUCE - FIRE ROASTED FINGERLING POTATOES - BRUSSELS
SPROUT - HERBS - AU JUS

PAN SEARED ORA KING SALMON GLUTEN FREE - NUTS FREE

NAPPA CABBAGE - CUCUMBER - KOREAN GOCHUJANG CHILI - SEAWEED
CRACKER

DESSERT

ROASTED PUMPKIN GLUTEN FREE - NUTS INCLUDED

GINGER - BISCOTTI - VANILLA ICE CREAM

FRUIT PLATTER


RELAI &
CHATEAUX