

*5 course tasting menu*

*1st course*

**East End Garden Kale Salad**

*crisp prosciutto / parmesan / soft poached island farm egg  
truffle dressing*

*2015 S.A. Pruem, Essence Riesling, Kabinett*

*Or*

**Cayman Farmer's Market Greens**

*island chips / shaved market vegetables / herbs / local tomatoes  
/ goat cheese / sherry vinaigrette*

*2016 Cavit Pinot Grigio*

*2nd course*

**Jumbo Lump Crab Cake**

*corn relish / apple and herb salad / capers / remoulade*

*2014 Gayda, Chardonnay*

*Or*

**Cured Wahoo Carpaccio**

*bacon dashi / yuzu cream / garlic croutons / avocado gel / sesame crisp*

*2016 Oyster Bay Sauvignon Blanc*

*3<sup>rd</sup> course*

**Tandoori Caribbean Snapper**

*house made paneer bhurji / mint chutney /  
kachumber salad / goan curry sauce*

*2015 Foundation Stone, Rickety Bridge, Rose*

*Or*

**Seared Yellow Fin Tuna**

*furikake crust / green beans / edamame and avocado salad /  
wasabi aioli / ginger miso ice cream*

*2016 Feudi di San Gregorio, Falanghina*

*Main course*

**Certified Angus Beef Tenderloin**

*truffled potato puree / asparagus / crisp shallots  
pearl onions / cabernet jus*

*2013 Pied a Terre Cabernet Sauvignon*

*Or*

**Herb Crusted Rack of Lamb**

*goat cheese polenta cake / lavender honey glazed carrots / spinach / mint lamb jus*

*2013 Alexander vs the Ham Factory*

*Dessert*

**Sticky Toffee Pudding**

*dates ice cream / ginger crumble / honeycomb tuile*

*2013 Trivento, Brisa de Abril, Late Harvest*

*or*

**Hazelnut Espresso Crème Brulee**

*fresh berries, chantilly cream, chocolate pistachio biscotti*

*2012, Oremus Tokaji Late Harvest*

**CI\$ 79/person** plus 16% service charge

**CI\$129** plus 16% service charge  
with wine pairing (3 oz. pour)

*Executive Chef Sandy Tuason*