

## Commence

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## **CAB Beef Tartare 52**

Pickled Yolk | House Made Rum Mustard | Potato Skins | Roasted Garlic Aioli

## Scallop Ceviche 48

Citrus | Pickled Shallots | Jicama | Compressed Apple | Avocado

## **Lobster Chowder 44**

Angle Hair P<mark>otato | Fermented Saffron Cream | Butter Po</mark>ached Lobster

#### Confit Pork Belly & Peas 39

Shoots | 64\* Egg | Green Pea Puree | Crunchy Bitz

## **Hudson Valley Foie Gras 89**

Bajan Cherry Gel | Walnut Praline | House Made Sweet Bread

## **Charcoal Grilled Prawns 53**

Chimichurri | Charred Onion + Fennel Salad | Papaya Pico de Gallo

## <u>Garden</u>

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## **Heirloom Tomato Salad**

 $Smoked\ Tomato + Goat\ Cheese\ Tart \mid Slow\ Roasted\ Tomato \mid Sauce\ Vierge$ 

## 39 Local Micro Shoot Salad

*Plantain Crisp | Ricotta | Truffle Vinaigrette | Torn Herbs* 

## 43 Beets & Blue

Benedictine Blue Cheese | Olive Powder | Prosciutto Vinaigrette | Beet Variations

#### 35 Chefs Composition

Local | Seasonal | Inspired

Prices are in Barbados dollars, inclusive of applicable VAT. A 2.5% Government Product Levy & 10% service charge will be added to your bill. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please be sure to notify your server of any dietary restrictions or allergies



## **WOOD FIRE GRILL**

Celebrate live-fired meats & local fish expertly prepared in our Josper Oven

All our Beef is Hand Selected CAB USDA Prime, Served with Classic Beer Battered Onion Rings | Confit Garlic | Sauce Bordelaise/Béarnaise/Chimichurri/Chicken Jus

25 Dry Aged CAB Prime Striploin 118 40 Day Dry Aged CAB Prime Ribeye 129 20 Day Dry Aged CAB Prime Filet 139 Butchers Featured Cut

## **Smoked Lamb Rack 95**

Wheat Berry & Rosemary Risotto | Braised Shallot | Sherry Jus

#### **Beef Cheek Bourguignon 80**

King Oyster Mushrooms | House Made Bacon | Pickled Cipollini Onions | Bone Marrow Pomme Purée

## Sous Vide Half Bajan Chicken 65

Fried Plantain | Chimichurri | Pumpkin Purée | Natural Chicken Jus

## **75 Grilled Local Snapper Filet**

Charred Scallion Vinaigrette | Grapefruit | Toasted Pumpkin Seeds

## 105 Caribbean Butter Poached Lobster Tail

Sauce Americaine | Roasted Local Sweet Potato | Charred Corn

**70 Chefs Catch** Local | Seasonal | Sustainable

# Accompaniment

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Bone Marrow Pomme Purée 17 Classic Beer Battered Onion Rings 15

Smoked Tomato Ketchup

**Hand Cut Duck Fat French Fries 18** 

Black Truffle Crème Fraîche

**Roasted Local Vegetables 15** 

RPV Honey

Grilled Asparagus 20

Olive Powder | Charred Scallion Vinaigrette

**Truffle Mac & Cheese 20** 

Pan Roasted Mushrooms 19

Lemon & Thyme

**Roasted Local Sweet Potato 17** 

Honey Chili Butter

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