



+590.87.06.36

Sandy Ground

### **Appetizers**

Cream of Caramelized Onion Soup & Baked Gruyere Crouton  
Strained Fish Soup, West Indian Style with Rouille & Croutons  
Black Bean Soup, Cuban Style with Red Onion & Sour Cream  
Artichoke, Guacamole Gazpacho with Shrimp Ceviche & Chipotle Pepper Cream  
Caesar Salad  
Mixed Green Salad with Goat Cheese, Pinenuts, Parmesan Croutons & Mustard Vinaigrette  
Escargot with Garlic Herb Butter  
Chilled Seared Beef Carpaccio with Truffle Oil, Foie Gras Risotto Croquette, Balsamic & Shredded Parmesan  
Trio of Seafood: Lobster Gratin & Asparagus, Crab Cake with Red Thai Curry & Tempura Shrimp Maki Roll  
Creamy Porcini Mushroom Risotto, St. Marcellin Cheese, Prosciutto, Truffle Vinaigrette & Balsamic  
Sautéed Flat Head Lobster Tails in Puff Pastry, Bell Pepper Confit & Lemon Butter Sauce  
Duo of Hoisin Braised Duck Roll & Cacao Foie Gras Crème Brulee & Five Spice Syrup  
Sautéed Conch Cake with Curry-Mango Chutney, Caribbean Slaw & Pink Tamarind Tartar Sauce

### **Entrees**

Grilled Tuna, Melted Blue Cheese, Gnocchi & Tomato Sauce  
Sautéed Jumbo Scallops, Crab Mashed Potato, Leek Tempura, Port Syrup & White Truffle Oil  
Shrimp Penne, Bourbon Flambé & Tomato Garlic Cream Sauce  
Shrimp Pad Thai & Caramelized Duck  
Bouillabaisse with Green Thai Curry, Lemongrass, Cilantro, Rouille & Croutons  
Grilled Chicken Breast, Baby Asparagus, Mashed Potato & Mustard Sauce  
Grilled Angus Ribeye Steak 10-14oz, Shallot Tarragon Butter Sauce & Choice of Potato  
Sautéed Veal Scaloppini with Lemon-Caper Butter, Gratin of Gnocchi, Tomato & Mozzarella  
Roasted & Crispy Half Duck, Honey-Ginger Glazed with Sweet & Sour Sauce & Garlic Mashed Potatoes  
Duet of Grilled Lamb Chop, Braised Lamb Shank Shepherd's Pie, Sautéed Vegetables, Sundried Tomato  
Butter & Rosemary Goat Cheese Crème Brulee

### **Dessert**

Assortment of Sorbets  
Warm Pear & Macadamia Nut Tart with Cinnamon Molasses Sauce & Rum Raisin Ice Cream  
Mario's Molten Chocolate Cake & Vanilla Ice Cream  
Crème Brulee & Fresh Vanilla  
Upside Down Banana Coconut Tart with Caramel Sauce & Coconut Ice Cream  
Coffee Profiteroles with Chocolate Sauce, Whipped Cream & Bailey's  
Profiteroles