Bayside Dinner

Appetizers

Sautéed Mussels, Onions, White Wine, Basil, Chorizo

Kobe Beef Carpaccio, Foie Gras, Shaved Parmesan, Rocket, Shallot Vinaigrette, Truffle Oil

Tropical Fruit Ceviche, Marinated Local Fish, Red Onion, Tangerine Juice

Toasted Sweet Banana Blue Cheese, Mixed Greens, Aged Balsamic

Hearts of Romaine, Parmesan, Anchovies, Crouton, Caesar Dressing

With Chicken With Fish With Shrimp

Soups

Caribbean Seafood Chowder
Saffron, Sweet Corn, Smoked Paprika

Traditional Bouillabaisse
Shrimp, Mussels, Calamari, Potato, Fennel, Saffron Aioli

Chilled Pineapple Soup
Blue Marlin Ceviche, Lime Juice, Olive Oil

Specials

Hot Jerk Chicken
Garlic, Guajillo Pepper, Local Fruit Preserve

~~~

Linguine Pasta
Crayfish, Parmesan Cheese, Carbonara Sauce

~~~

Kingfish Souski
Potato Medallions, Bok Choy, Black Bean Sauce

Chef's Choice Pizza

- **Margherita,** Fresh Mozzarella, Tomato Sauce, Olive Oil, Basil
- **San Daniel,** Prosciutto, Fresh Arugula, Parmesan, Mozzarella
- **Fiorentina,** Organic Spinach, Red Onion, Goat Cheese, Pancetta
- **Diavola,** Citterio Chorizo, Mushrooms, Anchovies, Crushed Chili
- **Atlantica,** Smoked Salmon, Fresh Dill, Sour Cream
- **Alba,** Portobello Mushrooms, White Truffle Oil

Main Course

Zarzuela, Mahi Mahi, Mussels, Calamari, Shrimp, Tomatoes, Prosciutto, Basil, Ginger

Garlic-Red Curry Shrimp, Cilantro, Basmati, Tomato Confit, Pineapple

Roasted Norwegian Salmon, Fennel, Tomatoes, Baby Onion Confit, Basil, Argan-Lime Oil Dressing

* **Stone Oven Roasted Whole Sea Bass,** Creole Rice, Baby Spinach, Beurre Blanc (for two)

The Butcher Corner

Grilled Flank Steak, Chorizo-Irish Potato Stew, Sousky Relish

Local Lamb Tagine, Carrot, Zucchini, Couscous, Au Jus

Braised Kurobuta Pork Belly, Vine Cherry Tomatoes, Pumpkin, Baby Bok Choy
Spicy Honey Glazed

* **Rib Eye Steak,** Truffle French Fries, Traditional Béarnaise

Pan-Seared Veal Scaloppini, Roasted Potatoes, Red Wine Sauce

Pastas & Risottos

Beef Ragout Bolognese, Spaghetti, Parmesan Cheese, Parsley

Gnocchi, Potato, Scented Wild Mushrooms, Truffle Oil

Creamy Asparagus & Shrimp Risotto, Confit Tomatoes, Shaved Parmigiano Reggiano

Seafood Penne "al Pesto", Black Olives, Sundried Tomatoes, Fresh Basil

Portobello Risotto, Zucchini, Bacon, Chives, Shaved Parmigiano Reggiano

Salmon Rigatoni, Baby Onions, Tomatoes, Mozzarella Cheese

*** Indicate a Supplement Charge for The AI/MAP meal plan**
Prices are subject to 10% service charge and 10% VAT;
All prices are quoted in United States Dollars. We kindly request abstaining from Smoking.