

By Chef David Chaymol

## Appetizers

## White Bean Velouté <br> Emulsion of white truffle oil, fresh Croutons

Local Lobster Bisque
Lobster Chunks, pigeon peas and a saffron emulsion
Grilled Octopus
Marinated in sweet paprika, served with sweet potato cubes, cilantro
Chef Special Lobster Cake
Saffron aioli
Local Tuna Tartar
On a bed of seaweed salad, thai Sauce with pistachios, toasted baguette
Burrata Cheese with Fresh Ratatouille
Basil Pesto, breadfruit Tostones (contains pinenuts)
Beef Carpaccio
Thin Sliced Filet Mignon, truffle oil, fresh parmesan cheese, cilantro, fresh basil, toasted baguette

## Local Green Salad

Organic greens, mango and ginger emulsion and fresh croutons

## Rustic Baked Camembert Cheese

With green apples, fresh baguette, honey drizzle and sliced almonds

## Main Course

## Coco \& Pistachio Crusted Seared Grouper

Coconut Risotto, local mango \& papaya chutney, mint pesto
Shrimp Provençale
Flambeed with Sebastian's Rum, mediterranean style, Israeli couscous
Classic Fresh local Lobster Thermidor
Parmesan Risotto, baby carrots and green asparagus

## Surf \& Turf

$1 / 2$ fresh local lobster and a 6 oz USDA Prime Filet Mignon, Red bliss mashed potato, vegetables

## Pepper Corn Crusted Filet Mignon

USDA Prime 8oz Filet, Blazed with cognac \& cream, Potatoes au Gratin
Cowboy Ribeye
USDA Prime Xoz Ribeye, House made fries, green vegetables, Maître Hôtel Butter
Slow Braised Boneless Short ribs
Sweet potato pureé, baby carrots, green vegetables, Bordelaise sauce
Columbo's Island Style Chicken Stew
Jamaican style rice

## Fresh Fettuccine Pasta with Local lobster

Creamy truffle sauce

## Vegetable Pad Thai

Yellow pepper, baby carrots, mushrooms, asparagus, scallions and sesame seeds Add Chicken | Add Shrimp

## Sides

Homemade French Fries
Homemade Truffle Fries
Parmesan Risotto
Sweet Potato Puree
Red bliss mashed potato
Plantain Tostones
Green Asparagus and baby carrots

Kids Menu
Hamburger with French Fries Fried chicken with French Fries

Plain pasta with butter Add chicken

