



Valentine's Day

Chef's Tasting Menu

.....
CI\$ 125 per person (plus grats)
add wine pairings CI\$65 per person (plus grats)

AMUSE BOUCHE

Royal Miyagi Oyster

Seville orange ginger dressing, tobiko

FIRST COURSE

Citrus Cured Yellowfin Tuna Crudo

green onions, jujube plum, seasoning pepper, radish, 'coco bluff' coconut dressing, crispy plantain

Ferrari Brut Spumante, Ferrari, Trentino, Italy

SECOND COURSE

Cayman Lobster Risotto

long beans, roasted fennel, preserved lemon, garlic chives, parmesan

Le Petit Smith Haut Lafitte Blanc 2020, Château Smith Haut Lafitte, Bordeaux, France

THIRD COURSE

Grilled Wahoo

cauliflower & arugula mousseline, roasted local carrots, garden greens, passion fruit dressing

"Mandolas" Furmint 2018, Oremus, Tokaji, Hungary

FOURTH COURSE

Grilled CAB Beef Tenderloin

truffled yukon potato purée, local oyster mushrooms, garden kale, green peppercorn sauce

Tinto Pesquera Reserva 2018, Fernandez, Ribera del Duero, Spain

FIFTH COURSE

'Coco Bluff' Coconut Cake

for two to share

roasted strawberry cream, brasserie honey glazed cashews, orange, hot chocolate fudge

Moscato d'Asti 2022, Saracco, Piedmont, Italy

MIGNARDISE

White Chocolate Truffles

farmer Joel's passion fruit, candied roses



Valentine's Day

Three-course tasting menu

.....

Cl\$ 85 per person (plus grats)
add wine pairings Cl\$40 per person (plus grats)

FIRST COURSE

Citrus Cured Yellowfin Tuna Crudo

green onions, jujube plum, seasoning pepper, radish, 'coco bluff' coconut dressing, crispy plantain

OR

Cayman Lobster Risotto

long beans, roasted fennel, preserved lemon, garlic chives, parmesan

Le Petit Smith Haut Lafitte Blanc 2020, Château Smith Haut Lafitte, Bordeaux, France

SECOND COURSE

Grilled Wahoo

cauliflower & arugula mousseline, roasted carrots, garden greens, passion fruit dressing

OR

Grilled CAB Beef Tenderloin

truffled yukon potato purée, local oyster mushroom, garden kale, green peppercorn sauce

Tinto Pesquera Reserva 2018, Fernandez, Ribera del Duero, Spain

THIRD COURSE

'Coco Bluff' Coconut Cake

for two to share

roasted strawberry cream, brasserie honey glazed cashews, orange, hot chocolate fudge

OR

Tahitian Vanilla Crepes

for two to share

peppermint ice cream, passion fruit anglaise, plantation sugar cane and pecan caramel

Moscato d' Asti 2022, Saracco, Piedmont, Italy