

# CALABASH COVE

Resort – Spa – Residences

## Dinner

### Appetizers

<b>Soup of the day</b> daily from fresh produce	26.00
<b>Grilled dorado caesar</b> romaine with grilled dorado, marinated anchovies, caper potatoes aged parmesan and crispy bacon	37.00
<b>Chicken satay</b> Skewered chicken marinated in asian spices served on sweet chili cucumber strings and a chef made peanut sauce	36.00
<b>Beef tartar</b> with aged parmesan cheese and roasted chairman's sausage drizzled with seasoning pepper pesto on balsamic olive oil dressing	44.00
<b>Open face seafood ravioli</b> with braised fennel and a touch of tomato jam	43.00
<b>Baked goat cheese</b> on local honey pesto and mixed greens	37.00

### Main courses

<b>Cocoa rubbed seared yellow fin tuna</b> On wild basmati rice, tempura vegetables and pok choy with a green herb drizzle and ginger teriyaki reduction	88.00
<b>Saint Lucian seafood pot au feu</b> local seafood in a lemon grass broth with diced root vegetables and fresh garden herbs	90.00
<b>Spinach stuffed chicken breast</b> oven roasted on potato gnocchi, portobello mushrooms and sundried tomatoes	79.00
<b>Grilled angus rib eye steak</b> with rosemary baby potatoes, mixed leaves, grilled corn and a chairman's peppercorn sauce	103.00
<b>Oven roasted lamb chops</b> herb crusted and served on a yam croquette, grilled organic carrot christophine and local bois d'inde jus	98.00
<b>Grilled pork tenderloin</b> marinated with scotch bonnet peppers served with sweet potato wedges, smoked black beans, snow peas and a mustard wasabi sauce	88.00
<b>Vegetable stir fry</b> with grilled local tofu	58.00
<b>Penne "Diavolo"</b> Penne pasta cooked al dente with grilled shrimps in a spicy creole sauce	92.00

All prices in Eastern Caribbean Dollars inclusive 10% vat and subject to 10% service charge

EC\$ 2.65 = US\$ 1.00

B.J. 7/21