



**CALABASH COVE**  
SAINT LUCIA

## **A HOLIDAY FEAST**

### **APPETIZERS**

**CALABASH HEARTWARMING BUTTERNUT  
SQUASH SOUP WITH BREAD STICK \$26.00**

**BRANDY FLAMED BURGUNDY SHRIMP BISQUE \$28.00**

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**COVE'S PROMINENT GOAT CHEESE TARTARE \$37.00**

our notable mold of herb marinated goat cheese with  
candied beetroot and a cashew crumble top

**PEPPER SALTED PORK BELLY HUNK \$40.00**

rubbed with green pepper corn and kosher salt served  
on a hawaiian mixed melon relish

**HOLIDAY SALAD \$36.00**

medley of exotic leaves with cherry tomatoes, roasted  
red apples, pecan nuts, avocado, chickpeas and apricots  
on an orange champagne dressing

**NUTTY N' NICE SALMON FILLET \$44.00**

petite fresh salmon fillet with almond cranberry crust on  
tangerine veloute and chef's dill crisp

**VEGAN'S ROAST WELLINGTON \$34.00**

baked wellington segment on bajun cherry reduction

ALL PRICES IN EASTERN CARIBBEAN DOLLARS INCLUSIVE 10% VAT AND  
SUBJECT TO 10% SERVICE CHARGE EC\$ 2.65 = US\$ 1.00



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### **ENTRÉE**

#### **GRILLED HALF SPINY LOBSTER \$105.00**

signature grilled lobster rubbed with local herbs on savannah red rice, sautéed sugar snaps and citrus butter sauce

#### **ORANGE HONEY BAKED HAM \$85.00**

slivers of oven roasted ham with hasselback potatoes and candied organic carrots

#### **RED FISH FILLET \$92.00**

red snapper on beetroot puree, creamed red spinach, seared tomato and spiced melon relish

#### **CHRISTMAS VEGETABLE LASAGNA \$65.00**

roasted vegetable lasagna on four cheese tomato sauce

### **DESSERT**

#### **GINGER BREAD PUDDING \$28.00**

on sorrel caramel sauce

#### **SAINT LUCIAN DARK RUM FRUIT CAKE \$29.00**

with avocado ice cream

#### **RED VELVET CHOCOLATE CHIP COOKIES \$26.00**

with a choice of ice cream

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