



## THE GREAT HOUSE

### LUNCHEON

*Experience the bounty of the tropical climate and eco-rich landscapes of The Antilles*

#### STARTERS & SALADS

<b>Atlantic Salmon Mi Cuit</b>	20
Beetroot, Raspberry, Sour Cream, Christophine	
<b>Leeward Islands Spiny Lobster</b>	22
Hand Cut Squid Ink Pasta, Chili, Scotch Bonnet Pepper, Lumpfish Caviar	
<b>Gnocchi Parisienne</b>	18
Truffle Scented Mushroom Veloute, Grana Padano	
<b>Buckley's Farm Vine Tomato (N)</b>	18
Burrata, Faro, Basil Pesto, Aged Vincotto	
<b>Mediterranean Spiced Zucchini (N)</b>	16
Mint, Tahini, Green Peas, Feta Cheese, Pomegranate	
<b>Cane Sugar Braised Fennel (V) (N)</b>	16
Black Quinoa, Celery, Orange Vinaigrette, Toasted Pine Nuts	
<b>Oualie's Farm Garden Greens</b>	14
Shaved Vegetables Crudities, Sunflower Seeds, Lemon Vinaigrette	
<b>Kale &amp; Romaine 'Caesar' (P)</b>	16
Bacon, Soft Boiled Egg, Anchovies, Dough Croutons	
Add:	
Smoked Salmon	4
Tiger Shrimp	8
Jerked Chicken	6
Lobster Tail	10
Grilled Calamari	6

#### SOUP

<b>Chilled Green Gazpacho</b>	17
Goat Cheese, Island "Pear" Avocado, Pain Haitian	
<b>Dieppe Bay's Conch Chowder (N)</b>	19
Coconut Flan, Chili & Lime Streusel	
<b>Soup of the Day</b>	15
SANDWICHES & BURGERS	
<b>Semidried Tomato and Olive Baked Focaccia (V) (N)</b>	19
Pesto Marinated Vegetable, Sweet Pepper Relish	
<b>Classic Sous Vide Turkey Club (P)</b>	22
Smoked Bacon, Fried Egg, Multigrain Bread	
<b>Kurobuta Ham n' Cheese (P)</b>	22
Gruyere, Grain Mustard, Sour Radish, Whole Wheat Bread	
<b>Caribbean Jerked Chicken Wrap</b>	22
Split Pea Roti Skin, Tamarind Sauce	
<b>Tuna Pan Bagnat</b>	22
French Baguette, Bell Pepper, Olive, Onion, Balsamic	
<b>"Great House" Wagyu Burger</b>	26
Pickled Cucumber, Romaine Lettuce, Fried Egg	
Tomato, Onion & Sesame Bun	

*Sandwiches and Burger are served with Garden Green Salad & French Fries*



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### ENTRÉES

#### **Fish of the Day**

Please ask your server for details

#### **Baked Pumpkin with Curried Caribbean Chana (V) (N)** 32

Dried Cranberries, Broccoli Almondine

#### **Roasted Organic Half Chicken** 36

Choice of Jerk Spice, Homemade BBQ Sauce, Garlic Herb Marinade.

Served with Corn on the Cob, Coleslaw

#### **Mixed Seafood “Farrotto”** 44

Lobster Meat, Shrimp, Calamari, Reef Fish, Tomato & Basil

#### **Grilled New York Striploin** 49

Truffle Scented Mash Potato, Asparagus, Green Pepper Corn Jus

#### **Pasta Rigatoni or Spaghetti** 28

Choice of Bolognese, Mushroom Cream, Tomato & Basil or

Lemongrass Chili and Garlic

#### *Add*

Chicken 6

Shrimp 8

Lobster Meat 10

#### *Market*

### DESSERT

#### **Coconut Indulgence (N)** 14

Textures of Coconut, White Chocolate Snow and Mango Ice Cream

#### **Buttermilk and Lemon Curd Pie** 14

Cornmeal Crust, Passion Fruit Ice Cream

#### **Banana Bay’s Vanilla “Panna Cotta”** 14

Salted Caramel Cremeux, Chocolate Brownie, Raspberry Gel

#### **Fruit Garden** 14

Seasonal Sliced Fresh Fruits, Berries and Citrus Fruit Coulis

#### **Trio of Chocolate Mousse** 17

Marinated Berries, Praline Cremeux

#### **Gelato and Sorbet (Please ask for our selection)** 5 per scoop

Three Scoops Served with Whipped Cream and Berries

*Around 1,300 A.D. the Kalinago people arrived on the islands. In observance and appreciation of the pristine turquoise waters that surrounded them, they named the isle of Nevis “Oualie” which meant “Land of Beautiful Waters”*

