



## THE GREAT HOUSE

### DINNER

#### STARTERS & SALADS

<b>Artisan Lettuces (N)</b>	<b>15</b>
Baby Beets, Shaved Radish, Toasted Sunflower Seeds, Goat Cheese, Citrus Vinaigrette	
<b>Kale &amp; Romaine 'Caesar'</b>	<b>16</b>
Shaved Parmesan, House-made Dressing, Sour Dough Croutons	

#### SALAD ENHANCEMENTS

Grilled Salmon Filet	<b>14</b>
Jerk Chicken Breast	<b>8</b>
Grilled Chicken Breast	<b>8</b>
Grilled Shrimp	<b>12</b>
1/2 Lobster Tail	<b>18</b>

#### SOUP

<b>Soup of the Day (MP)</b>	
<b>Dieppe's Bay Conch Chowder (N)</b>	<b>19</b>
Coconut Dumplings, Lime, Spring Onion	
<b>Grilled Stone Fruit &amp; Mozzarella (N)</b>	<b>19</b>
House-made Focaccia, Arugula Pesto, Vine Tomato	
<b>Yellowfin Tuna Crudo (N)</b>	<b>19</b>
Avocado Crema, Jalapeno, Citrus and Green Apple	

"The pale-yellow of the Sugar-Canes, when come to maturity, and the dark green of Ginger and Potatoes, make so delightful a Landskip, as must cause an extraordinary reaction to the unwearied eye."

-Rocheforth, César de, b. 1605





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ENTRÉES		DESSERT	
<b>Christophe Harbour “Catch of the Day”</b>	<b>MP</b>	<b>Rhubarb</b>	<b>14</b>
Please ask server for details		Strawberry and Rhubarb Crisps, White Chocolate & Vanilla Whip, Blood Orange Gel	
<b>Kittitian Lobster Risotto</b>	<b>39</b>	<b>Coconut (GF) (N)</b>	<b>14</b>
Spiny Lobster, Saffron, Sweet Peas, Aged Parmesan, Basil Bread Crumbs		Coconut Panacotta, Poached Pineapple, Mango Crèmeux, Almond Streusel	
<b>Grilled 6oz Petite Filet Mignon</b>	<b>45</b>	<b>Blueberry</b>	<b>14</b>
or		Vanilla Cheesecake, Coconut Meringue, Spiced Blueberry	
<b>Slow Roast 14oz Ribeye</b>	<b>65</b>	<b>Dates (V) (N)</b>	<b>14</b>
Grilled Asparagus, Pommes Puree, Crispy Shallots, Red Wine Jus		Vegan Date And Chocolate Cake, Peanut Butter Crumble, Berry Compote	
<b>Pan Roasted Faroe Islands Salmon Filet (N)</b>	<b>45</b>	<b>GELATO AND SORBET SELECTION (N)</b>	<b>5 per scoop</b>
Curried Stone Fruit, Sweet Potato, Shaved Radish, Farro Pilaf		Gelato: Chocolate, Blueberry Cheesecake, Vanilla, Strawberry Sorbet: Lemon, Tangerine, Raspberry, Passionfruit	
<b>Grilled Joyce Farm Chicken</b>	<b>36</b>		
Roasted Fingerlings, Fines Herbs, Summer Squash, Salsa Verde			
<b>Curried Caribbean Pumpkin Chana (V) (N)</b>	<b>36</b>		
Basmati Rice Pilaf, Slivered Almonds, Roasted Cauliflower			

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”

