



THE GREAT HOUSE

DINNER

SALADS

Montraville Farm Greens (N) (GF)

Shaved Radish, Cucumber, Spiced Sunflower Seeds & Almonds,
Manchego, Citrus Vinaigrette

Kale & Romaine 'Caesar'

Shaved Parmesan, House-made Dressing, Sour Dough Croutons

SALAD ENHANCEMENTS

Grilled Salmon Filet

Jerk Chicken Breast

Grilled Chicken Breast

Grilled Shrimp

1/2 Lobster Tail*

SOUPS

Soup of the Day

Dieppe's Bay Conch Chowder (N)

Coconut Dumplings, Lime, Spring Onion

STARTERS

Grilled Stone Fruit & Burrata (N)

House-made Focaccia, Arugula Pesto, Vine Tomato

Yellowfin Tuna Tartare (GF)

Avocado Crema, Jalapeno, Watermelon Radish, Citrus,
Spiced Plantain Chips

Heirloom Beets (N) (GF)

Caramelized Chèvre, Zinfandel Blackberries, Montraville
Farm Greens, Pistachio, Sherry Vinaigrette

"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

V-Vegan, P-Pork Products, N-Contains Nuts, GF-Gluten Free, MP-Market Price

All prices are in US Dollars and subject to 12% tax and 18% service charge





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ENTRÉES

Christophe Harbour Catch of the Day

Please ask server for details

Kittitian Lobster Risotto

Spiny Lobster, Saffron, Sweet Peas, Aged Parmesan, Basil Bread Crumbs

Hand-cut Tagliatelle

Grilled Prawns, Blistered Cherry Tomatoes, Summer Squash, Garden Herbs,
Roasted Garlic, Parmigiana

Grilled 6oz Filet Mignon (GF)

Grilled Asparagus, Pommes Purée, Crispy Shallots, Red Wine Jus

Slow Roast 14oz Wagyu Ribeye* (GF)

Roasted Wild Mushrooms, Sherry, Celery Root-Potato Pave,
Wilted Kale, Upland Cress

Pan Roasted Faroe Islands Salmon Filet (N)

Curried Stone Fruit, Sweet Potato, Shaved Radish, Farro Pilaf

Grilled Joyce Farm Chicken (GF)

Roasted Fingerlings Fine Herbs, Summer Squash, Salsa Verde

Curried Caribbean Pumpkin Chana (V) (N) (GF)

Basmati Rice Pilaf, Slivered Almonds, Roasted Cauliflower

DESSERTS

Rhubarb

Strawberry and Rhubarb Crisps, White Chocolate & Vanilla Whip,
Blood Orange Gel

Coconut (GF) (N)

Coconut Panna Cotta, Poached Pineapple, Mango Crèmeux,
Almond Streusel

Pecan (GF) (N)

Bourbon Crème Brûlée, Caramelized Pecan, Raspberry Sorbet

Blueberry

Vanilla Cheesecake, Coconut Meringue, Spiced Blueberry

Chocolate (N)

Coffee Choux, Chocolate Mousse, Raspberries

Dates (V) (N)

Vegan Date And Chocolate Cake, Peanut Butter Crumble,
Berry Compote

GELATO AND SORBET SELECTION (GF)

Gelato: Chocolate, Blueberry Cheesecake, Vanilla, Strawberry

Sorbet: Lemon, Tangerine, Raspberry, Passionfruit

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"



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