

# Bayside Dinner


## Appetizers

**Pan-Seared Yellowfin Tuna**, Wasabi Crusted Roasted Sesame Seeds, French Chutney, Yuzu Dressing

**Duo of Oyster & Sea Scallop Tartar**, Green Asparagus, Aquitaine Caviar

 **Organic Heirloom Tomatoes**, Burrata Mozzarella, Balsamico Di Modena, Tomato Tartar, Smoked Anchovies

**Tomato Millefeuille**, Avocado, Stone Crabmeat, Scented Basil, Crusted Kadaifi Shrimp

 **Grilled Octopus & Conch**, Confit Ratte Potatoes, Shiso, Piment d' Espelette, Passion Fruit Vinaigrette

**Sautéed Mussels**, Chorizo, Coconut Milk, Garlic, Parsley

**Cured Blue Marlin**, Yellowfin Tuna, Scottish Salmon Tart, Snow Pea Salad, Crème Sheep Cheese

## Specials

## Soups

**Caribbean Seafood Chowder** 23  
Saffron, Sweet Corn, Smoked Paprika

**Ramonetti Cheese Soup** 19  
Poached Egg Yolk, Black Truffle Shavings

**Spicy Shrimp Cocktail**  
Romaine Lettuce, Avocado, Marie Rose Sauce


**Slow Roasted Catch of the Day**  
Sautéed Green Cabbage, Tomato, Fingerling Potatoes  
Garlic-Butter Sauce



**Pan-Seared Chicken Breast**  
Creole Rice, Baby Vegetables, Fresh Herbs  
Barbeque Sauce

## Pastas

**Wild Mushroom Ravioli**, Shaved Parmigiano Reggiano, Truffle Jus

**Caribbean Seafood Pelau**, Shrimp, Calamari, Sea Scallops, Sundried Tomato, Fresh Basil

 **Salmon Pappardelle Pasta**, Shaved Parmigiano Reggiano, Pesto Sauce

 Indicates Vegetarian option.  
 Indicates Gluten Free option.

\* Indicate a Supplement Charge for The AI/MAP meal plan


Prices are subject to 10% service charge and 10% VAT;

All prices are quoted in United States Dollars. We kindly request abstaining from Smoking.

## Main Course

**Traditional Bouillabaisse**, Mussels, Mahi Mahi, Shrimp, Calamari, Potato, Fennel, Saffron Aioli

**Green Asparagus Risotto**, Parmegiano Reggiano, Pan-Seared Sea Scallops

 **Zarzuela**, Lionfish, Scallops, Calamari, Shrimp, Tomatoes, Prosciutto, Basil, Ginger

 **Fennel Seed Crusted Mahi Mahi Fillet**, Fennel Purée, Bok Choy, Local Pineapple Chutney, Tomato Coulis

 **Red Hot Curry “Caribbean Style”**, Shrimp, Pineapple, Cilantro, Basmati Rice

## The Butcher Corner

**Traditional Braised Veal Osso Buco Piemontese**, Fettuccine, Au Jus

**Braised Oxtail Parmentier**, Truffle Mashed Ratté Potato, Port Wine Sauce

\* **Grilled Black Angus Rib Eye Steak**, Truffle French Fries, Baby Spinach, Béarnaise Sauce  
*AI/ MAP Supplement Charge 10*

 **Grilled Flank Steak**, Lucian Christophine Gratin, Baby Spinach, Chive Confit, Red Wine Sauce

 **Whole Roasted Organic Chicken**, Potatoes, Roasted Lime-Thyme Jus (**for two**)

Above selections are also available “simply” grilled to your liking with choice of the daily side offerings.

## Chef’s Choice Pizza

**Margherita**, Fresh Mozzarella, Basil, Tomato Sauce

**San Daniel**, Prosciutto, Fresh Arugula, Parmesan, Aznavour Extra Virgin Olive Oil

**Fiorentina**, Organic Spinach, Red Onion, Pancetta, Goat Cheese

**Diavola**, Citterio Chorizo, Mushrooms, Anchovies, Crushed Chili

**Atlantica**, Smoked Salmon, Fresh Dill, Sour Cream, Olives

**Pizza de Maria Santa Lucia**, Red Onion, Peppers, Shrimp, Calamari, Scallops, Pesto

*AI/MAP/LDM (1 Appetizer, 1 Main Course & 1 Dessert per person)*