



EARLY BIRD DINNER

*Bread service tableside: Balsamic, herb olive oil,
Parmesan, basil and cracked black pepper*

FIRST COURSE

CRAB RAGOTE STUFFED SWEET VINE
PEPPER
REMOULADE SAUCE, BASIL ESSENCE

OR

HEIRLOOM TOMATO SALAD
LEMON BASIL VINAIGRETTE, FRIED GOAT
CHEESE, PEPPER RELISH

SECOND COURSE

BOURBON CHICKEN PINEAPPLE KEBABS
JAMAICAN RICE PILAF

OR

FISH DU JOUR
CHEF SELECTED CATCH OF THE DAY

THIRD COURSE

BANANAS FOSTER TABLESIDE
CINNAMON, BROWN SUGAR, RUM

OR

FROZEN KEY LIME SOUFFLÉ
RASPBERRY COULIS, COCONUT,
WHIPPED CREAM



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