

THE CULINARY TRILOGY

Three nights. Five courses.

ONE UNFORGETTABLE JOURNEY

A PRIVATE CHEF EXPERIENCE IN
THE COMFORT OF YOUR VILLA



NIGHT I *Sea & Elegance*

CONCH TWO WAYS

bright conch ceviche, plantain tostones
& crispy conch with lime aioli

LOBSTER BISQUE

velvety lobster bisque finished with
cognac cream & chive oil

RED SNAPPER

lemon-caper beurre blanc, asparagus
tips & herb farro

ROASTED LAMB

wild mushroom-thyme jus, potato purée
& broccolini

PAVLOVA

lemon curd, fresh berries & lighty
sweetened cream

NIGHT II

*Island Harvest &
Coastal Flavours*

COCONUT SHRIMP COCKTAIL

citrus and herb aioli

SWEET POTATO & BEET CROSTINI

honey sage goat cheese, toasted
walnuts

SEA BASS

Lemon herb beurre blanc, asparagus &
duchess potatoes

JERK CHICKEN

jerk plantain purée, red bean & rice,
broccoli

LEMON CURD TART

fresh berries & whipped cream



NIGHT - III

Create with the Chef

Learn from our talented Chef as
you create a fantastic meal
together

JERK PORK EMPANADAS

cilantro, lime aioli

SURF & TURF

grilled filet mignon or ribeye,
anegada lobster finished with garlic-
herb butter & peppercorn sauce,
yolanda gold potatoes, farmers market
crisp salad, vinaigrette

CHOCOLATE MOUSSE



Book Now for
JUNE. JULY. AUGUST

*Contact us for more information
on pricing and details*



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