

# Private CANDLELIGHT DINNER

An ADVANCED selection of menu options for both guests from each course is required.  
All selections need to be finalized and submitted to the Pre-Travel Engagement Concierge  
a minimum of four days prior to travel.

## APPETIZER

Guest 1    Guest 2

Sesame crusted prawn ball, wasabi aioli dip  
Rustic mushroom timbale, fennel slaw, gourmand whole grain mustard sauce  
Chevre goat cheese, potato, leeks, drizzled raspberry-pecan vinaigrette

## SALAD

Guest 1    Guest 2

Seasonal green salad, grilled vegetables, sundried tomato vinaigrette  
Traditional Caesar, focaccia croutons, house made dressing  
Romaine lettuce, grapefruit segments, smoked bacon strips, grilled asparagus spears,  
low-fat yogurt-chive vinaigrette

## ENTRÉE

Guest 1    Guest 2

Macadamia crusted Mahi Mahi, steamed jasmine rice, piña colada sauce  
Grilled New York strip, Chardonnay whipped potatoes, roasted shallot demi-glace  
Grilled pinwheel skewered shrimp, ginger mashed sweet potato, sake infused miso cream sauce  
Cassava crusted chicken breast, baby shrimp, coconut cream sauce, mango salsa, rice and peas  
Braised zucchini cannelloni filled with refried black beans, eggplant and tomato ragout, cilantro pesto

## DESSERT

Guest 1    Guest 2

Fresh island fruits on coconut cake, champagne sabayon  
Caribbean fruit delice, local flavored creams, meringue biscuit  
Chocolate pudding, caramel bananas, chocolate crisp

*Menu items are subject to change without notice.*