



French for “The Gardner”, this intimate restaurant is set in an elegant semi-circular room with 180 degrees of floor-to-ceiling windows looking out onto a lush tropical garden. Feast on exquisite classic French cuisine as you murmur in hushed tones to your beloved.

Les Entrées - Appetizers

Gratin de Moules et Pétoncles

Tender mussels and scallops, melted garlic, herb and Cognac butter

Champignons Sautés

Wild mushroom ragoût, fresh garlic-herb cream, puff pastry

Assiette de Charcuterie

Homemade salami, smoked chicken, artisan ham, turkey pastrami, blue cheese, cornichons, stuffed egg, red radish, Dijon mustard

Coquilles St. Jacques

Pan-seared sea scallops and chorizo, cauliflower purée, crispy pancetta, herb crumble

Soupe à l'Oignon

French onion soup caramelized onions, rich beef broth, melted Gruyère toast

Salade Niçoise

Organic mixed greens, pink seared yellowfin tuna, marinated potatoes, haricôts verts, cherry tomatoes, egg, anchovy, Kalamata olives, lemon dressing

Salade de Maison

Seasonal local greens, roasted beet root, goat cheese, asparagus, candied nuts, sherry-mustard vinaigrette

Plats Principaux - Entrées

Poulet Cordon Bleu

Ham and cheese filled breaded breast of chicken, rice-peas pilaf, seasonal vegetables and lingonberry relish

Bouillabaisse

Prawns, mussels, squid, scallops, grilled fennel, garlic rouille, saffron fish fumet

Souris d'Agneau au Romarin

(Signature Dish)

Braised lamb shank, haricôts verts, caramelized pearl onions, roasted pumpkin, Cabernet jus

Gratin de Crêpes aux Artichauts

Savory artichoke-filled crêpes, baked with Gruyère cheese, Mascarpone reduction

Canard Bigarade

Pink roasted Maple Leaf Farms duck breast, pommes William, seasonal vegetables, orange-scented duck jus reduction

Filet de Sole Meunière

Pan-seared sole filet, market vegetables, parsley potatoes, lemon beurre blanc, fried caper sauce

Châteaubriand

Hand-carved filet of beef tenderloin, green asparagus, gratin dauphinois, creamy five peppercorn sauce

Crevettes Grillées

Grilled jumbo prawns, steamed broccoli, saffron rice, garlic-herb butter sauce



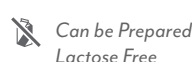
Balanced Lifestyle



Vegetarian



Can be Prepared Gluten Free



Can be Prepared Lactose Free

*Please inform your server if you have any food allergies or special dietary requirements.

Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.

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Les Desserts - Desserts

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Gâteau au Chocolat Sans Farine

Flourless chocolate cake, sea salted caramel chocolate sauce, vanilla ice cream

Mille Feuilles aux Bananes Caramélisées

Layers of crème pâtissier, caramelized pastry and bananas

Pommes Caramélisées

Sauteed apples wrapped in crisp pastry, calvados and nutmeg sabayon

Crème Brûlée

Baked soft custard crème, sugared caramel, fresh fruits, brandy snap crisp

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Wine

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Champagnes and Sparkling Wines

100	<i>Champagne</i>	Veuve Clicquot Yellow Label Brut NV	France	\$155
101	<i>Champagne</i>	Moët & Chandon, Brut Imperial NV	France	\$130
102	<i>Champagne</i>	Dom Perignon 2004	France	\$385
103	<i>Prosecco</i>	Ruffino DOC	Italy	\$45
104	<i>Prosecco</i>	Santa Margherita, Valdobbiadene Brut DOCG	Italy	\$55
105	<i>Spumante</i>	Verdi Raspberry	Italy	\$20

Blush, Sweet, and Light Dry Whites

200	<i>Moscato</i>	Woodbridge White	USA	\$30
201	<i>Zinfandel</i>	Woodbridge White	USA	\$30
202	<i>Riesling</i>	Hogue Columbia Val. Washington St.	USA	\$45
203	<i>Pinot Grigio</i>	Santa Margherita, Valdadige DOC	Italy	\$50
204	<i>Pinot Grigio</i>	Ruffino Lumina Venezia IGT	Italy	\$45
205	<i>Sauvignon Blanc</i>	Kim Crawford Marlborough	New Zealand	\$60
206	<i>Chardonnay</i>	Louis Latour Macon Villages	France	\$40

Medium-Bodied Whites

207	<i>Sauvignon Blanc</i>	Robert Mondavi Napa Valley Fume Blanc	USA	\$75
208	<i>Chardonnay</i>	Estancia Un-oaked	USA	\$55

Medium to Full-Bodied Whites

209	<i>Chardonnay</i>	Robert Mondavi Private Selection	USA	\$45
210	<i>Chardonnay</i>	Robert Mondavi Napa Valley	USA	\$75

Rosé - Dry

300	<i>Rhone Blend</i>	Whispering Angel Rosé AC Côtes de Provence	France	\$60
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Light to Medium-Bodied Reds

400	<i>Shiraz</i>	Hardy's Nottage Hill	Australia	\$35
401	<i>Sangiovese</i>	Ruffino Chianti DOCG	Italy	\$40
402	<i>Zinfandel</i>	Ravenswood Lodi Old Vine	USA	\$50
403	<i>Rhone Blend</i>	P. Jaboulet-aîné Côtes du Rhône Parallèle 45	France	\$30
404	<i>Pinot Noir</i>	Louis Latour	France	\$45
405	<i>Pinot Noir</i>	Mark West	USA	\$55
406	<i>Blend</i>	Primal Roots California Red Blend	USA	\$30
407	<i>Merlot</i>	Robert Mondavi Private Selection	USA	\$45
408	<i>Merlot</i>	Blackstone Winemakers Select	USA	\$45
409	<i>Pinot Noir</i>	Kim Crawford South Island	New Zealand	\$60

Medium to Full-Bodied Reds

410	<i>Bordeaux Blend</i>	Estancia Reserve Meritage	USA	\$90
411	<i>Pinot Noir</i>	Meiomi	USA	\$65
412	<i>Sangiovese</i>	Ruffino Riserva Ducale Chianti Classico DOCG	Italy	\$95
413	<i>Shiraz</i>	William Hardy Barossa Valley	Australia	\$55
414	<i>Malbec</i>	Catena	Argentina	\$50
415	<i>Cabernet Sauvignon</i>	Simi Alexander Valley Reserve	USA	\$80
416	<i>Cabernet Sauvignon</i>	Robert Mondavi Private Selection	USA	\$45
417	<i>Cabernet Sauvignon</i>	Robert Mondavi Napa Valley	USA	\$95