

Vincent

APPETIZER

- CURED BEEF BRESAOLA** Baby arugula, endive, Parmesan, marinated cherry tomatoes ✓
- AUBERGINE CAVIAR** Toasted pine nuts, olives, sundried tomato, roasted garlic, pita crisp, micro greens, lemon-herb oil ✓🌿🌿
- WILD MUSHROOM BISQUE** Cream froth, white truffle oil ✓
- PETITE ICEBERG** Blue cheese, bacon, sundried tomato & yogurt dressing, chopped chives ✓🌿🌿 Upon Request
- CRAB SALAD** King crab meat, lobster sensation, asparagus, boiled egg, traditional Louie dressing
- ESCARGOTS À LA BOURGUIGNONNE** Tender snails drenched in melted garlic-herb butter ✓
- PAN-SEARED DUCK FOIE GRAS** Dried apricot demi-glace, crusty country bread

ENTRÉE

- DOVER SOLE À LA MEUNIÈRE** Grapefruit-caper-shrimp brown butter, herbed potatoes
- STEAMED MOULES-FRITES** Mussels, garlic, leeks, white wine, herbs, Pernod cream, grilled fennel, fries ✓
- DUCK À L'ORANGE** Roasted duck, seasonal vegetables, pommes William, orange-Grand Marnier reduction
- PAN-FRIED NOISETTE OF PORK TENDERLOIN** Charred Brussels sprouts, red wine poached pear, potato-parsnip purée, light Gorgonzola sauce, Port wine reduction drizzle ✓
- PAN-SEARED ATLANTIC SALMON** Beluga lentils, pancetta lardons, tomato & red onion jam, sautéed broccoli, lemon ✓
- GRILLED BEEF TENDERLOIN** Roasted mushroom, broccolini, potato purée, red wine demi-glace
- VEGAN PLANT-BASED MEAT & MUSHROOM "STEAK"** Premium plant-based Hungry Planet® meat, roasted cremini mushrooms, orange braised Belgian endive, sweet potato purée, soy-mushroom demi ✓🌿🌿

DESSERT

- CHOCOLATE POT DE CRÈME**
Baked chocolate cream, roasted marshmallow skewer, Grand Marnier
- PROFITEROLES**
Hot chocolate sauce, Chantilly cream

- APPLE TART**
Cinnamon crème

- VANILLA & CREAM PAVLOVA**
Passionfruit snow, raspberry pearls, glass biscuit

✓ **BALANCED LIFESTYLE** Healthier preparations and lower calorie counts

🌿 **LACTOSE-FREE** Can be prepared lactose-free

✂️ **GLUTEN-FREE** Can be prepared gluten-free

🌿 **VEGETARIAN** 🌿 **VEGAN**

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.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients.