

NEW YEAR'S EVE  
*Celebration Menu*

WINDSONG RESORT | DECEMBER 31ST | EVENING SERVICE

*Starters*

TUNA & SALMON CARPACCIO 22

*Thin-sliced sashimi-grade tuna and salmon with citrus ponzu, passionfruit pearls, and pickled shallots*

CARIBBEAN LOBSTER BISQUE 18

*Silky coconut lobster bisque finished with a touch of island rum*

CARAMELIZED APPLE LAMB RACK 17

*Caramelized apple-glazed lamb rack with tamarind glaze and pickled vegetables*

*Main Courses*

NYE SURF & TURF 65

*Herb-seared filet mignon paired with a half grilled lobster tail, truffle mash, and roasted vegetables*

PAN-SEARED LOCAL SNAPPER 42

*Champagne beurre blanc, charred citrus, and coconut jasmine rice.*

SLOW-ROASTED LAMB SHANK 48

*Caribbean spice rub, cassava purée, and garlic-thyme jus*

PUMPKIN & RICOTTA RAVIOLI (Vegetarian) 32

*Brown butter sage, parmesan, and toasted almonds*

*Desserts*

CHAMPAGNE CHEESECAKE 14

*Creamy champagne-infused cheesecake with strawberry compote*

DARK CHOCOLATE RUM FONDANT 16

*Molten dark chocolate with island rum and vanilla bean ice cream*

COCONUT & LIME PANNA COTTA 13

*Topped with mango salsa and fresh mint*

*Dinner Price US\$140 plus 27% taxes and service charge.*



WINDSONG | *On the Reef*  
TURKS & CAICOS