



## DINNER MENU

\*WINE PAIRING \$10 (4OZ POUR)

GF (GLUTEN FREE) | D (CONTAINS DAIRY) | G (CONTAINS GLUTEN) | DF (DAIRY FREE) | NF (NUT FREE) | N (CONTAINS NUTS) | V (VEGETARIAN)

### Appetizers

#### HAND-ROLLED POTATO GNOCCHI

Rock Shrimps, Tomato, Porcini Sauce G, DF, NF \$27

*Paired with Oggi Pinot Grigio, Veneto Italy*

#### TAGLIATELLE OF TUNA with ORGANIC SHOYU SAUCE, FRESH WASABI

Torched Avocado, Meyer Lemon, Radishes GF, DF, NF \$28

*Paired with Sancerre Blanc L'Etincelle, Sancerre, France*

#### HAMACHI and CONCH CEVICHE, LECHE DE TIGRE, AVOCADO PURÉE GF, DF, NF \$28

*Paired with Sancerre Blanc L'Etincelle, Sancerre, France*

#### GRILLED BABY ROMAINE, GRILLED FOCACCIA

Bacon, Parmesan Custard, Caesar Dressing D, G, NF \$22

*Paired with Oggi Pinot Grigio, Veneto, Italy*

#### OPEN-FACE RAVIOLI with CAMELIZED BUTTERNUT SQUASH

Hon-shemeji Mushrooms, Fresh Goat Cheese, Citrus Beurre Blanc V, G, D, NF \$26

*Paired with Kendall Jackson Chardonnay, California, USA*

#### HAMACHI TIRADITO with YELLOW PEPPER

Citrus, Chargrilled Tomatillo GF, DF, NF \$28

*Paired with Sancerre Blanc L'Etincelle, Sancerre, France*

#### HEIRLOOM TOMATO SALAD, ROASTED BEET CONFIT

Almond Nougatine, Aged Balsamic, Extra Virgin Olive Oil V, GF, D, N \$24

*Paired with Sancerre Blanc L'Etincelle, Sancerre, France*

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### Entrées

#### GRILLED 14oz IBÉRICO DUROC PORK CHOP

Arabica Jus, Whole Roasted Purple Cauliflower, Brussels Sprouts GF, NF, D \$45

*Paired with Kendall Jackson Chardonnay, California, USA*

#### PAN-SEARED RED SNAPPER FILET

Mini Curried Ratatouille, Grilled Calamari, Tomato Olive Oil Emulsion GF, DF, NF \$57

*Paired with Kendall Jackson Chardonnay, California, USA*

#### GRASSFED NIMAN RANCH US PRIME RIBEYE

Peppercorn Infusion, Yukon Gold Fondant Potato, Creamed Spinach D, G, NF \$89

*Paired with Château La Courolle Saint-Emilion, Bordeaux, France*

Prices are in US \$ and Exclusive of Government Tax of 12% and Mandated Service Charge of 10% that is shared by the entire staff.





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## Entrées *continued*

### ROASTED BEEF TENDERLOIN with TOASTED BRIOCHE FEUILLETÉE

*Pan-seared Foie Gras, Black Truffle Port Wine Jus G, D, NF \$75*

*Paired with Château La Courolle Saint-Emilion, Bordeaux, France*

### OVEN-ROASTED FREE RANGE CHICKEN BREAST, TUSCAN STYLE

*Lemon and Roasted Garlic Jus, Roasted Baby Potatoes with Thyme and Prosciutto, Arugula Salad GF, D, NF \$39*

*Paired with Kendall Jackson Chardonnay, California, USA*

### SHRIMP LINGUINI, with TOMATO SAUCE, TIGER SHRIMP D, G, NF \$36

*Paired with Oggi Pinot Grigio, Veneto, Italy*

### SLOW-ROASTED SEABREAM FILET

*Zucchini Gratin, Tomato Salsa, Root Vegetable Emulsion D, GF, NF \$59*

*Paired with Kendall Jackson Chardonnay, California, USA*

### CAULIFLOWER STEAK, RAS EL HANOUT SPICES

*Roasted Baby Carrots, Toasted Almonds V, GF, DF, N \$35*

*Paired with Sancerre Blanc L'Etincelle, Sancerre, France*



## Desserts \$14

### WHITE CHOCOLATE CHEESECAKE MOUSSE

*Almond Dacquoise and Blueberry Compote D, G, N*

*Paired with Bosc D'la Rei Moscato D'Asti, Northern Italy*

### CHOCOLATE TRUFFLES with CHOCOLATE GELATO

*Warm Chocolate Espresso Foam, Almond Crumble D, G, N*

*Paired with Ramos Pinto Tawny Port Portugal*

### MERINGUE with LEMON CURD, SABLÉ BRETON

*Fresh Strawberry, Vanilla Cloud D, G, N*

*Paired with Bosc D'la Rei Moscato D'Asti, Northern Italy*

### CHOCOLATE FONDANT DARK CHOCOLATE,

**VANILLA ICE CREAM** D, G, NF

*Paired with Ramos Pinto Tawny Port Portugal*

### AFFOGATO, ESPRESSO, VANILLA ICE CREAM D, GF, NF

*Paired with Bosc D'la Rei Moscato D'Asti, Northern Italy*

## Sides \$10

*Creamy Mashed Potatoes GF, D, NF*

*Jasmine Rice G, DF, NF*

*Assorted Steamed Vegetables GF, DF, NF*

*Zucchini Gratin GF, DF, NF*

*French Fries GF, DF, NF*

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**WINDSONG** | *On the Reef*  
TURKS & CAICOS

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