

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