

# Calabash

BEACH BISTRO

## VALENTINES DAY DINNER MENU

### *Symphony of Love*

#### APPETIZERS

##### **Heirloom Vine Ripen Tomato Carpaccio**

A mosaic of thinly sliced heirloom tomatoes, drizzled with a velvety basil-infused pesto, topped with fresh burrata, a hint of aged balsamic reduction, finished with flaky sea salt and sweet alyssum petals.

OR

##### **Pan Scorched Scallops**

Succulent golden-seared scallops rest atop a vibrant beetroot risotto, rich with earthy sweetness, a delicate lemon foam and red vein sorrel leaf.

#### ENTREES

##### **Poached Catch of the Evening**

Fresh local fish infused with tarragon and dill, served with indulgent dauphinoise potatoes, oven blushed baby carrots, lobster cream sauce.

OR

##### **Herb Roasted Lamb Rack**

Frenched lamb racks seasoned with fragrant blend of fresh herbs accompanied by parmesan infused polenta and caramelized brussel sprouts. Touch of au jus'.

#### DESSERT

##### **Chilly Whispers**

Unforgiving creamy peppermint cheesecake swirled into moist red velvet cake, citrus whipped cream and white chocolate mint sauce.

OR

##### **Love Spell**

Luscious chocolate cake, chocolate ganache and fresh raspberries with coconut rum sauce and strawberry thyme compote.

**\$300.00**    ∨ ∨ ∨    **\$175.00**  
per couple                      per person

**Complimentary glass of Strawberry Mimosa!**

**PRICES INCLUSIVE OF VAT, SUBJECT TO 10% SERVICE CHARGE & 2.5% PDL**

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## VALENTINES DAY DINNER MENU

### APPETIZERS

**Soup of the Day \$18**

**Calamari Fritti \$38**

Lemon aioli, citrus sauce

**Chicken Tikka Skewers \$28**

Pickled cucumber and carrots, home-made curry mayo

**Caribbean Coconut Shrimp (spicy) \$40**

Local shandon benni pineapple chow, pepper mayo

**Shiitake Mushroom Spring Rolls \$22**

Wild mushrooms, crispy pastry, tamarind sauce

### ENTREES

**Caesar Salad \$28**

Crisp romaine, shaved parmesan, house-made Caesar dressing, gala apples, black olive tapenade crouton.

*Gluten free available*

**Bajan Jerk Fettuccine Alfredo (spicy) \$40**

Jerk Alfredo sauce, onions, bell peppers, shredded parmesan, garlic bread

Add: **chicken \$16 | grilled shrimp \$18 | fried tofu \$12**

*Gluten free available*

**Captain's Catch of The Day \$55**

Your choice grilled or blackened catch of the day, avocado, chimichurri, roasted sweet potatoes, rocket cucumber and tomato salad

*Gluten free available*

**Red Thai Shrimp Curry (spicy, gluten free) \$56**

Jumbo shrimp, red thai curry paste, coconut milk, lemon grass, garlic, ginger, pineapple, cherry tomato, steamed Jasmine rice

*Tofu available*

**10oz Striploin Steak \$85**

Pink peppercorn sauce, garlic vegetables, steak fries

**Chicken Ballontine \$80**

Local spinach & fresh mushrooms chicken roulade, saffron cream sauce, sweet potato mash, butter poached vegetables

**Calabash Burger \$38**

Grilled 6oz organic all beef burger, Mt. Gay BBQ reduction, caramelized onions, toasted chive brioche bun, lettuce, tomato, blue cheese mayo

Add: **cheese \$5 | bacon \$7**

**Calabash Pizza**

**8" Personal Pizza \$24 / 12" Personal Pizza \$34**

With two (2) toppings of your choice.

**Additional topping for \$5**

Toppings: Pepperoni | Bacon | Ham | Mushrooms  
Pineapple | Olives | Onion | Corn | Sweet Pepper

**(Please allow 45 minutes)**

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