



## Prix Fixe Dinner Menu

HOURS: 5.30PM TO 9.30PM Sunday through Wednesday

2 COURSES \$89 with Wine Pairing\* \$110 • 3 COURSES \$99 with Wine Pairing\* \$130

\*4oz Pairing Pours

GL (GLUTEN FREE) | D (CONTAINS DAIRY) | G (CONTAINS GLUTEN) | DF (DAIRY FREE) | NF (NUT FREE)

### Appetizers

#### HAND-ROLLED POTATO GNOCCHI

Caicos Lobster, Tomato, Porcini Sauce GF, DF, NF

*Paired with La Giaretta Pinot Grigio, Veneto, Italy*

#### TAGLIATELLE OF TUNA

Organic Shoyu Sauce, Fresh Wasabi, Torched Avocado, Meyer Lemon, Radishes GF, DF

*Paired with Comte Lafond Sancerre, Sancerre, France*

#### HOT-SMOKED PEKING DUCK BREAST

Parmesan Roasted Asparagus, Sauce Gastrique, Egg Yolk Custard, Microgreens G, D, NF

*Paired with Moulin de Gassac Syrah, Languedoc, France*

### Entrées

#### GRILLED 14OZ IBÉRICO DUROC PORK CHOP

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

*Paired with Arcturos Pinot Noir, Michigan, USA*

#### PAN-SEARED RED SNAPPER FILET

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

*Paired with Santa Julia Chardonnay, Argentina*

#### GRASSFED NIMAN RANCH US PRIME RIBEYE

Peppercorn Infusion, Yukon Gold Fondant Potato, Creamed Spinach D, GF, NF

*Paired with Clarendelle Bordeaux Blend, Bordeaux, France*

### Dessert

#### WHITE CHOCOLATE CHEESECAKE MOUSSE

Almond Dacquoise and Blueberry Compote D, G, N

*Paired with Pelee Island Sweet Merlot, Ontario, Canada*

#### CHOCOLATE TRUFFLES

Chocolate Gelato, Warm Chocolate and Espresso Foam, Almond Crumble D, G, N

*Paired with Villa Braida Prosecco, Veneto, Italy*

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



WINDSONG  
TURKS & CAICOS | *On the Reef*

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