



Prix Fixe Dinner Menu

HOURS: 5.30PM TO 9.30PM Thursday through Saturday

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

OPEN-FACE RAVIOLI

Caramelized Butternut Squash, Hon-shemeji Mushrooms, Fresh Goat Cheese, Citrus Beurre Blanc G, D, NF
Paired with Santa Julia Chardonnay, Argentina

CAICOS LOBSTER COCKTAIL PELAGO STYLE

Fresh Avocado, Heart of Palm, Cucumber, Watermelon, Horseradish Cocktail Sauce D, G, NF
Paired with Comte Lafond Sancerre, Sancerre, France

HAMACHI TIRADITO

Yellow Pepper, Citrus, Chargrilled Tomatillo GF, DF, NF
Paired with Comte Lafond Sancerre, Sancerre, France

Entrées

ROASTED DUCK BREAST À L'ORANGE

Stuffed Cabbage, Duck Leg Confit D, GF, NF
Paired with Arcturos Pinot Noir, Michigan, USA

ROASTED BEEF TENDERLOIN

Toasted Brioche Feuilletée, Pan-seared Foie Gras, Black Truffle Port Wine Jus G, D, NF
Paired with Clarendelle Bordeaux Blend, Bordeaux, France

SLOW-ROASTED SEABREAM FILET

Zucchini Gratin, Tomato Salsa, Root Vegetable Emulsion D, GF, NF
Paired with Santa Julia Chardonnay, Argentina

Dessert

MERINGUE with LEMON CURD

Sablé Breton, Fresh Strawberry, Vanilla Cloud D, G, N
Paired with Pelee Island Sweet Merlot, Ontario, Canada

PELAGO PROFITEROLE with WHIPPED MILK CHOCOLATE GANACHE

Vanilla Ice Cream, Bambara Rum Chocolate Sauce, Toasted Almonds 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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