



DINNER MENU

*WINE PAIRING \$10 (3OZ POUR)

GLUTEN FREE | CONTAINS DAIRY | CONTAINS GLUTEN | DAIRY FREE | NUT FREE | CONTAINS NUTS | VEGETARIAN

Appetizers

HAND-ROLLED POTATO GNOCCHI

Rock Shrimps, Tomato, Porcini Sauce \$24

Paired with Oggi Pinot Grigio, Veneto Italy

TAGLIATELLE of TUNA with ORGANIC SHOYU SAUCE, FRESH WASABI

Torched Avocado, Meyer Lemon, Radishes \$26

Paired with Les Fumées Blanches Sauvignon Blanc, Languedoc, France

HAMACHI and CONCH CEVICHE, LECHE de TIGRE, AVOCADO PURÉE \$24

Paired with Les Fumées Blanches Sauvignon Blanc, Languedoc, France

GRILLED BABY ROMAINE, GRILLED FOCACCIA

Bacon, Parmesan Custard, Caesar Dressing \$20

Paired with Oggi Pinot Grigio, Veneto, Italy

PUMPKIN RAVIOLI with PUMPKIN PURÉE

Ricotta Cheese, Mascarpone Cheese with Brown Sugar \$26

Paired with Bourgogne Chardonnay, Burgundy, France

HAMACHI TIRADITO with YELLOW PEPPER

Citrus, Chargrilled Tomatillo \$24

Paired with Les Fumées Blanches Sauvignon Blanc, Languedoc, France

HEIRLOOM TOMATO SALAD, ROASTED BEET CONFIT

Almond Nougatine, Aged Balsamic, Extra Virgin Olive Oil \$20

Paired with Les Fumées Blanches Sauvignon Blanc, Languedoc, France

Entrées

GRILLED 14oz IBÉRICO DUROC PORK CHOP

Arabica Jus, Whole Roasted Purple Cauliflower, Brussels Sprouts \$39

Paired with Marc Brédif Vouvray, Loire Valley, France

PAN-SEARED RED SNAPPER FILET

Mini Curried Ratatouille, Grilled Calamari, Tomato Olive Oil Emulsion \$50

Paired with Bourgogne Chardonnay, Burgundy, France

GRASSFED NIMAN RANCH US PRIME RIBEYE

Peppercorn Infusion, Yukon Gold Fondant Potato, Creamed Spinach with Bacon \$60

Paired with Gérard Bertrand Syrah, Languedoc, 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

Mashed Potatoes, Black Truffle Port Wine Jus \$55

Paired with Charmes de Kirwan Cabernet Blend, Bordeaux, France

OVEN-ROASTED FREE RANGE CHICKEN BREAST, TUSCAN STYLE

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

Paired with Bourgogne Chardonnay, Burgundy, France

TIGER SHRIMP LINGUINI PASTA, TOMATO SAUCE \$30

Paired with Oggi Pinot Grigio, Veneto, Italy

SLOW-ROASTED SEABREAM FILET *with* ZUCCHINI GRATIN

Tomato Salsa, Root Vegetable Emulsion \$50

Paired with Bourgogne Chardonnay, Burgundy, France

CAULIFLOWER STEAK, RAZ EL HANOUT SPICES

Roasted Baby Carrots, Toasted Almonds \$30

Paired with Les Fumées Blanches Sauvignon Blanc, Languedoc, France

Desserts \$14

MATCHA CHEESECAKE

Cream Cheese, Matcha Powder

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

CHOCOLATE TRUFFLES *with* CHOCOLATE GELATO

Warm Chocolate, Espresso Foam, Almond Crumble

Paired with Ramos Pintos Tawny Port Portugal

MERINGUE *with* LEMON CURD, SABLÉ BRETON

Fresh Strawberry, Vanilla Cloud

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

CHOCOLATE FONDANT, DARK CHOCOLATE, VANILLA ICE CREAM

Paired with Ramos Pinto Tawny Port Portugal

AFFOGATO, ESPRESSO, VANILLA ICE CREAM

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

Sides \$10

Creamy Mashed Potatoes

Jasmine Rice

Assorted Steamed Vegetables

Zucchini Gratin

French Fries

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WINDSONG
TURKS & CAICOS

On the Reef