

# Sugar Mill Dinner Menu

Choice of one item per course, per person

## First Course

### **Classic Caesar Salad**

Romaine Hearts / Croutons / Anchovy / Shaved Parmigiano

### **Tropical Mixed Greens Salad**

Artisan Greens / Toasted Coconut / Almonds /  
Grilled Pineapple / Mango Vinaigrette

## Second Course

### **Caribbean Conch Fritters**

Citrus Aioli

### **Tuna Poke Tower**

Sushi Rice / Avocado / Cucumber / Wakame Salad /  
Crispy Wonton Chips

## Third Course

### **Grilled Lobster Tail**

Papaya Passion Fruit Salsa / Seared Brussels Sprouts /  
Ginger Coconut Rice / Infused Melted Butter

### **Grilled Filet Mignon**

Goat Cheese / Port Wine Demi-Glace /  
Roasted Fingerling Potatoes / Asparagus

### **Grilled Local Mahi-Mahi**

Mango Chutney / Red Thai Curry / Black Beans / Broccolini

## Fourth Course

### **Mango Guava Cheesecake**

Fresh Fruit Garnish

### **Decadent Layered Chocolate Mousse Cake**

Macerated Drunken Berries

### **Key Lime Pie**

\$500 for two persons, including gratuity. Additional persons are \$175 each. A bottle of house wine per couple is also included. Dinner selections are required seven days prior to event. Full payment is due in advance to secure. You may cancel your dinner up to seven days prior for a full refund. No shows will be charged in full.