

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.