

Chef's Amuse Bouche



Roasted Corn Veloute

Beet Crumble, Roasted Corn, Spice Cream



Pan Seared Scallops

Green Apple, Olive Oil Biscuit
Ginger Infused Pumpkin Cream, Pistachio Dust



Beef Wellington

Okinawa Sweet Potato, Glaze Baby Carrots
Roasted Shallots and Red Wine Jus

OR

Charred Curried Scramble Tofu

Baby Vegetable, Stream Quinoa, Tomato Jam
Micro Shoots Salad



Bittersweet Chocolate Tart

Lavender Meringue, Passion Fruit, Coffee Tuiles



Tea or Coffee

Head Chef – Halva Brown

\$85USD per person (excluding tax)

For Reservations: T. +1 869 469 3462

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