

Chef's Amuse Bouche



Mint Chilled Watermelon Soup

Yogurt Mousse, Jalapeno Peppers, Vanilla Bean Sponge



Smoked Quail Breast

Mustard Caviar, Confit Figs, Brioche Toast
Beet & Passion Fruit Jus



Pan Weared Yellow Tail Snapper

Baby Vegetables, Black Lentils, Fennel & Pernod Sauce



Maple Glaze Turkey Breast

Brussels Sprouts & Ham Hash, Potato Gratin
Sage & Apple Gravy



Parsnip & Pear Pie

Pear Cream, Calvados Jelly, Cinnamon Ice Cream

Head Chef – Halva Brown

\$85USD per person (excluding tax)

For Reservations: T. +1 869 469 3462

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