

STARTER

Montpelier Soup du Jour	13\$
Freshly made daily. Ask for today's choice	
Nevisian Lobster Bisque	15\$
Organic Tomato Tartar, Crispy Saffron Lobster Ravioli	
Montpelier Ahi Tuna Tartar	18\$
Wakame Seaweed, Avocado, Wasabi Mayo, Tapioca Cracker	
Rosemary Scented Beef Carpaccio	17\$
Aged Parmesan Cheese, Arugula, Truffle Oil	
Roasted Beets Salad	15\$
Goat Cheese Mousse, Pickled Vegetables, Passion Fruit Gel	
Coconut Crusted Shrimp	20\$
Ginger & Pineapple Mojo, Champagne Red Apple Chutney	
Organic Mini Caprese Salad	15\$
Sun Blush Cherry Tomato, Mozzarella, Balsamic Reduction	

SHARABLE

Worldwide Imported Meat & Cheese Board	24\$
Please ask your server for today's selection	
Jerk Marinated Spicy Shrimp	18\$
Garlic White Wine Lime Butter, Rustic Bread	

FROM THE SEA

Sesame & Teriyaki Seared Wahoo	30\$
Curry & Coconut Farro Rice, Grilled Pineapple Ginger Salsa	
Grilled Lobster Tail	45\$
Garlic & Parmesan Pasta Pocket, Butternut Squash Cream	
Sugar Snap Peas, Lemon Puree	
Island Herbs Pan-Seared Mahi Mahi	34\$
Mediterranean Quinoa, Sun Dried Cherry Tomatoes	
Lemon Beurre Blanc	

FROM THE LAND

Herbs & Parmesan Grilled Rack of Lamb	38\$
Herb Roasted Vegetables, Mint Arugula Pesto, Lamb Jus	
Sous-Vide Chicken Breast	30\$
Porcini Risotto, Sauteed Baby Leeks, Sun Blushed	
Thyme Basted Black Angus Beef Tenderloin	40\$
Smoked Duchesse Potatoes, Shimeji Mushrooms, Shallots	
Demi Glaze	
Crispy Pork Belly	30\$
Sweet Pea Puree, Burnt Apple Wedges, Pan Jus	

HOMEMADE PASTA & RISOTTO

Roasted Corn Risotto	22\$
Aged Parmesan Cheese, Tomato Salsa, Parmesan Crisp	
Fruto Di Mare Squid Ink Fettuccini	28\$
Shrimp, Scallop, Calamari, Cherry Tomato, Saffron Cream	