

STARTER

Montpelier Soup du Jour	\$13
Freshly made daily. Ask for today's choice	
Nevisian Lobster Bisque	\$15
Lobster Chunks, Spiced Tomato Tartar, Saffron Foam, Herb Oil	
Montpelier Ahi Tuna Tartar	\$18
Wakame Seaweed, Avocado, Wasabi Mayo, Tapioca Cracker, Citrus Soy	
Twice Baked Cheese Soufflé	\$15
Garlic Roasted Sweet Potato, Hydroponic Garden Salad, Bread Crisp	
Pickled Beets & Goat Cheese Salad	\$15
Candied Walnuts, Roasted Carrot Puree, Micro Green's Local Spice Dressing	
Chorizo & Shrimp	\$20
Polenta Cake, Red Pepper Jam, Basil Aioli, Fried Calamari, Micro Greens	
House Panzanella Salad	\$15
Cherry Tomato, Mozzarella, Basil Pesto, Sourdough, Cucumber, Vinaigrette	
Crispy Pork Belly	\$18
Sesame Emulsion, Apple Mousseline, Paprika Honey Soy Glace, Sautéed Pea's	

FROM THE SEA

Herb Crusted Seared Wahoo Loin	\$30
Sage Pumpkin Gnocchi, Rustic Tomato Sauce, Bacon Crisp	
Peanut Crusted Red Snapper	\$32
Sweet Pea Risotto, Vegetable Chips, White Fish Cream, Lemon Oil	
Island Spiced Crab Crusted Mahi Mahi Fillet	\$30
Herb Scented Wild Rice, Citrus Segments, Curried Passion Fruit Sauce	

FROM THE LAND

Pistachio & Parmesan Crusted Lamb Loin	\$34
Herb Couscous, Pickled Raisins, Mustard Mint Sauce	
Lemon & Rosemary Roasted Chicken Breast	\$26
Sweet potato Puree, Sautéed Medley Vegetables, Pepper Corn Sauce	
Thyme Basted Black Angus Beef Tenderloin	\$40
Potato Cake, Caramelized Baby Onion, Wild Mushrooms Puree, Red Wine Glace	
Merlot Braised Beef Short Ribs	\$29
Creamy Polenta, Braised Red Cabbage, Sautéed Mushrooms, Demi-Glace	

HOMEMADE PASTA & RISOTTO

Black Chinese Risotto	\$22
Butternut Squash, Grilled Broccoli Sauce, Parmesan Crisp, Sun Blush Tomatoes	
Lemon Fettuccini Lobster Duo	\$36
Cherry Tomatoes, Avocado, House Herb, Parmesan Cheese, Fresh Lemon Zest	
Wild Mushrooms Stuffed Ravioli	\$30
Baby Spinach, Toasted Pine Nuts, Sundried Tomato Coulis, Truffle Oil, Confit Lemon	