

Montpelier

NEVIS

Thanksgiving Menu

Roasted Beetroot & Apple Soup

Nutmeg Cream, Ginger Essence, Herb Oil

Warm Crab Cake

Browned Butter Corn Purée, Citrus Relish, Cilantro, Crispy Plantain, Hint of Chili Oil

Or

Pumpkin Carpaccio Salad

Shaved Pumpkin, Citrus Segments, Goat Cheese Crumble · Toasted Nuts, Cocoa Nib Tuile

Sorrel Glazed Roasted Turkey Breast

Golden Potato & Vanilla Mash, Seasonal Vegetables
Brown Gravy, Cranberry-Tamarind-Orange Chutney

Or

Pan-Seared Halibut Fillet

Burnt Cauliflower Purée, Coconut Gremolata, Lobster
Rum Cream Sauce, Cashew Oil

Or

Roasted Root Vegetables & Plantain Wellington (Vegetarian)

Carrot & Ginger Mousseline · Coconut-Tamarind Reduction ·
Herb Oil · Kale Crisp

Spiced Sweet Potato Flan

Coconut Chantilly · Sesame Tuile · Rum-Ginger Infused
Pineapple Compote

\$ 83 USD

EXECUTIVE CHEF HALVA BROWNE
13% TAX & 12% GRATUITY WILL BE
ADDED TO YOUR BILL

