

Montpelier

NEVIS

Christmas Eve Menu

Charred Lobster & Golden Corn Velouté

Burnt Corn Velouté, Rum-Scallion Oil

Toasted Coconut Dust, Lime Zest

Or

Golden Beet & Burrata Royale

Roasted Beets, Creamy Burrata Mango–Ginger Gel

Basil Oil, Crispy Prosciutto, Sorrel Leaf

Or

Wahoo Crudo

Thinly Sliced Wahoo, Coconut–Lime Dressing

White Radish, Chili Oil, Sea Salt Flakes

Main

Seared Sea Bass

Vanilla–Parsnip Silk, Gingered Callaloo Oil

Carrot Ribbons, Citrus–Molasses Glaze

Or

Black Garlic Lamb Wellington

Wild Mushroom Duxelles, Caramelized Shallots

Sorrel & Port Jus, Charred Baby Carrots

Rum Soaked Prunes

Or

Pumpkin Gnocchi

Smoked Pumpkin Gnocchi, Burnt Leek Purée

Coconut Brown Butter, Crispy Sage

Pomegranate Spark

Dessert

Coconut Panna Cotta

Tamarind Caramel, Honey Drip

Charred Pineapple Relish, Lime Salt

\$ 85 USD

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

