

Montpelier

NEVIS

Christmas Menu



Coconut & Sweet Corn Velouté

Lime Foam, Toasted Corn Dust, Micro Cilantro

or

Seared Scallop “Citrus & Surf”

Passionfruit–Sweet Potato Cream, Beet Salsa

Micro Greens

or

Fire-Kissed Watermelon Salad

Crispy Prosciutto, Goat Cheese Croquettes

Curried –Lime Vinaigrette

Mains

Lemon-Poached Cod Fillet

Vanilla & Parsnip Purée, Carrot Ribbons

Browned Butter Crumbs, White Wine Beurre Monté

or

Tamarind-Glazed Turkey Breast

Lemon Potato Pommés, Vegetables

Sorrel–Cranberry Chutney, Island Style Brown Gravy

or

Pumpkin & Ricotta Ravioli with Sorrel Butter

Spiced Rum Infused Sorrel Butter Sauce

Candied Walnuts, Nutmeg Dust, Crispy Sage

Dessert

Peppermint Dark Chocolate Tart

Chocolate Sablé, Mint Ganache, Raspberry Gel

Cocoa Nibs



\$ 85 USD

EXECUTIVE CHEF HALVA BROWNE

13% TAX & 12% GRATUITY WILL BE ADDED TO YOUR BILL