

The Dining Room at Little Palm Island
Sample Dinner Menu, 2010

~Seafood

Key West Shrimp ~ by the piece, Cocktail Sauce
East Coast Oysters ~ by the piece, Mignonette
Stone Crab Claws ~ "seasonal" ~ Coconut Mustard Sauce
Chilled Half Lobster ~ Drawn Butter

~Appetizers

Yellowtail Snapper Ceviche
Ginger ~ Rocoto ~ Pineapple ~ Sweet Potato Chips ~ Cilantro ~ Lime Juice

Bermuda Triangle

Fully Ripened Goat's Milk Cheese ~ Preserved Shallots ~ Zucchini ~ Spiced Almonds

Buffalo Mozzarella & Tomato Salad

Micro Basil ~ Pea shoots ~ Aged Balsamic ~ Extra Virgin Olive Oil

Arugula Salad

Roaring Forties Blue Cheese ~ Apple Wood Smoked Bacon ~ Lime Vinaigrette

Caesar Salad

Focaccia Croutons ~ Shaved Parmesan Cheese ~ Caesar Dressing

Mediterranean Mussels

Shallots ~ Roasted Garlic ~ Merguez Sausage ~ Chile Flakes ~ Saffron Wine ~ Parsley

~Soups

Coconut Lobster Bisque

Lime Sour Cream ~ Ginger Oil

Wild Asparagus

Parmesan Cheese ~ Extra Virgin Olive Oil

Consuming raw or undercooked animal products may increase your risk of food born illnesses,
especially if you have certain medical condition.

~Main Course

Monkfish Picatta

Shallots ~ Roasted Garlic ~ Capers ~ White Wine ~ Lemon ~ Parsley ~ Spinach Potatoes

Black Grouper

Ratatouille with Shrimp ~ Creamed Celery ~ Herb Potato Crisps ~ Cajun Beurre Blanc

Maine Lobster

Sweet Corn ~ Apples ~ Fennel ~ Onions ~ Black Truffles ~ Caviar Beurre Blanc

Wild Game Duo

Aji Panca Venison Chop ~ Herb Grilled Wild Boar
Goat Cheese Polenta ~ Snow Pea Escabeche ~ Truffle Foam

Twelve Hour Lamb Shank

Madras Curry ~ Yogurt ~ Mint ~ Lime ~ Roasted Vegetable Cous Cous

Chefs Signature *for 2 ppl*

Prime Organic Filet Mignon ~ Maine Lobster ~ Hudson Valley Foie Gras
Black Truffles

~From The Broiler

14oz Ribeye
10oz Beef Tenderloin
14oz Herb Chicken Breast
14Oz Prime N.Y. Strip
10oz Mahi Mahi

~Sauces choice of

Tarragon Glaçage
Chimichurri
Brandy Peppercorn
Bleu Cheese Gratin
Mojo Amarillo

~Side Plates

Steamed Broccolini ~ Olive Oil ~ Maldon Sea Salt
Creamed Potatoes ~ Wild Mushrooms ~ Fresh Herbs
Papas Bravas ~ Spicy Aioli ~ Scallions
Asparagus Gratin ~ Parmegiano Reggiano
Pommes Frite ~ Tarragon Glaçage ~ Parsley

Executive Chef *Luis A. Pous*
Chef de Cuisine *Alex Rosado*

Vegetarian Options Available Daily