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THE  
**MOUNT NEVIS**  
NEVIS, WEST INDIES

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## FIRST COURSE

### **Roasted Tomato Gazpacho Soup**

**Chicken Tortilla Soup**  
*poblano sour cream sauce*

**Conch Fritters**  
*Chipolte aoli*

**Homemade Truffle French Fries**  
*truffle aioli*

**Grilled Vegetable Platter**  
*ginger pineapple chutney*

**Nappa Cabbage Mango Salad**  
*Radishes, mandarin oranges, cashews, citrus vinaigrette*

**Octopus Salad**  
*fennel, roasted red pepper, frisée, radicchio, shaved carrots, cabbage, roasted garlic vinaigrette*

**Watermelon Feta Cheese Salad**  
*strawberries, mixed greens, blueberries, watermelon vinaigrette*

## SECOND COURSE

**Zucchini Pomodoro**  
*grape tomatoes, zucchini, shredded carrots, shaved Parmesan, fresh basil, white wine, marinara*

**Lobster Risotto**  
*lobster tail, shredded vegetables, shaved Parmesan, white wine cream sauce*

**Yellow Fin Tuna with Soba Noodles**  
*stir-fried vegetables, ginger soy sauce glaze, fresh wasabi, roasted red pepper coulis*

**Grilled Mahi-Mahi**  
*on a bed of spinach mixed green salad, citrus vinaigrette*



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**SECOND COURSE**

*continued*

**Sautéed Grouper**

*over mixed greens, mandarins, oranges, strawberries, grape tomatoes, marinated mushrooms, citrus vinaigrette*

**Red Snapper**

*mango corn salsa, rice pilaf, sautéed cashew green beans*

**Chicken Milanese**

*arugula, roasted tomatoes, fresh mozzarella, balsamic vinaigrette.*

**Chicken Paillard**

*Corn tomato salsa and arugula fennel roasted tomato salad*

**Braised Oxtail**

*red bliss chive mashed potatoes, mixed vegetables*

**Steak au Poivre**

*herb roasted potatoes, garlic demi, crispy broccoli*

**Clams Capellini**

*cilantro pesto, roasted garlic, white wine clam broth*

**DESSERTS**

**Chocolate-Banana Pot de Crème**

**Coconut Crème Brulee**

**The Mount Nevis Chocolate Mousse Cake**

**Coconut Cheesecake**

**Guava and Mango Fruit Sorbet**