



P O I N T G R A C E

Appetizers

Thai shellfish bisque

\$14

Asparagus trio

Asparagus veloute, asparagus tartar and steam asparagus served with homemade citrus hollandaise sauce

\$16

Scallops and strawberry Carpaccio with aged balsamic and cilantro oil

\$16

Homemade smoke salmon and salmon gravlax tartar

Served with savora and horseradish crème fraiche and Spanish caviar

\$17

Grace's cottage Cesar salad

Baby romaine lettuce shaved parmegiano-regiano cheese, Garlic croutons chef special dressing

\$15

Baby beet and goat cheese salad

With arugula salad complimented with walnuts and balsamic dressing

\$16

Crab claw ravioli

Served with creamy cherry tomato sauce

\$18

Seafood risotto with shrimp and clams

Topped with white truffle oil and shaved reggiano cheese

\$18

Fish and seafood entrée

Ahi tuna steak

served with wasabi mashed potato, topped with confit cherry tomato

\$39

Encrusted Chilean sea bass

Served lemon and corn mash potato, Duo of sauces

\$40

Seared Filet of Snapper

Presented with Caribbean conch and vegetable ravioli, Pernod scented sauce

\$39

Pan seared island grouper set on green onion mashed pumpkin complimented with harissa and tomato cream sauce

\$38

Vegetarian entree

Penne pasta with vegetables and coconut curry sauce

\$24

Eggplant and tomato roumanol topped with reggiano cheese and arugula salad

Served basil tomato sauce

\$23

Spaghetti al pesto

\$20

Pasta

Fettuccini pasta with shrimp, black mussel, Mahi Mahi in a light lemon dill sauce

\$34

Fettuccini pasta with grilled divers scallops in fresh basil pomodori Sauce

\$36

Meat Entrée

Margret of duck a l'orange
Served with braised endives and creamy mashed potato
\$36

Crispy lamb wellington
Served with sauté shitake mushroom, asparagus spears and confit cherry tomato
Spicy lamb jus
\$39

Pan seared beef tenderloin
Served with crushed fingerling potato, Glazed green beans, St Emilion sauce
\$40

Free range roasted chicken breast
With vegetables and herbs risotto, Cider poultry sauce
\$36

Desserts

Italian tiramisu
\$15

Norwegian nougat glace
\$15

Apple tart fine
Served with vanilla bean ice cream
\$16

Passion fruit and banana soufflé
\$16

Vanilla cheese cake with dark cherry sauce
\$15

Molten lava Cake
Served with vanilla bean ice cream
\$17

Traditional chocolate soufflé
Served with Tahitian vanilla bean ice cream
\$15