



# Foxy Lady

Charter Calamarian



## Apple Tarte Tatin

Puff pastry base topped with layers of apple slices and baked until crispy. Smothered in a caramel and calvados sauce, served with a scoop of homemade vanilla ice cream and garnished with a sugar apple disk.



## Tempura Calamari

Crispy, golden battered squid rings served on blanched sweet peas shoots and a caramelized ginger sauce and tomato jam.



## Freshly caught Lobster

Locally caught Lobster! Time to BBQ on either our gas or wood fire BBQ. Add some garlic, add some butter combined with a perfect sunset... Magic!



## Sushi

Enjoy these classic rolls with freshly caught yellow fin tuna or imported Norwegian or Scottish salmon, shrimp and crab. Using local Caribbean avocado and served with all your favorite accompaniments.



## Key Lime Pie

A Caribbean favorite! Fresh, tangy key limes are used in this delicious pie, with home made graham cracker crust and meringue decoration.



## Parlova

A crispy meringue base with a marshmallow center filled with chantilly cream and topped with fresh strawberries, blackberries, blueberries, raspberries and kiwi; and served with dollops of lemon curd.

## Mahi Mahi

Fresh panfried Mahi Mahi seasoned with lemon and basil, served with bound haricot verts and roasted butternut cubes and garnished with red bell peppers and micro herbs.



## Mushroom Linguine

Al dente linguine twisted and topped with a porcini cream and wild mushroom sauce. Served with toasted ciabatta, drizzled with white truffle oil and garnished with sliced chives and parmesan.



## Fillet Mignon

A perfect cut, sous vide to perfection and pan seared in butter, served with creamy mashed potato, blanched broccolini and oven-roasted vine tomatoes. Topped with a peppercorn cream



## Smoked Salmon

Fresh wild caught salmon served with dollops of creme fraiche and garnished with sliced radish, cucumber twirls and micro cilantro and fennel. Accompanied with a shrimp croquette with a ginger and lemon cream.

## Sample Menu

### BREAKFAST

Freshly cut fruit is served daily, along with toasts, bagels, jams and jellies, a selection of cereals and yogurts and a daily special or two!

Fresh fruit parfait with granola, greek yogurt and sliced almonds, drizzled with honey.

Orange and Grand Marnier French Toast with syrup and bacon and fresh berries.

A traditional crepe sprinkled with cinnamon and sugar, a squeeze of lemon and a drizzle of syrup.

A savory crepe served with your choice of scrambled eggs, cheese, bacon, sausage, caramelized onions, spinach, tomatoes, mushrooms and avocado.

Lemon and ricotta fluffy pancake stack with syrup, bacon and fresh fruits.

Loaded English muffins with bacon, sliced tomato, spinach, fried egg, avocado and crumbled feta cheese.

Your choice of eggs, with a full fry up of bacon, sausage, mushroom and tomatoes with toasted ciabatta.

A cheese omelette with additional options of onion, bacon, sausage, spinach, tomato, red bell peppers, jalapeños and mushrooms.

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## LUNCHES

*Lunches are usually a mix of family style platters, plated home favorites and salads.*

Mixed leaves and baby arugula tossed with cucumber, avocado, baby tomatoes, red onion and yellow pepper bells served with asian dressed shrimp, feta, sunflower seeds and pumpkin seeds.

Soft flour tortillas with tender chicken strips, salad ingredients, sour cream, grated cheddar, homemade fresh guacamole and tomato salsa, and a black bean, mango and cilantro topping.

Peanut chicken kabobs on the grill with home made Greek tzatziki and harissa spiced hummus dips with toasted pitta breads and a fresh Greek salad.

Gourmet cheeseburgers topped with a plum and date chutney, melted cheese, tomato slice, baby leaves and caramelized onions, pickle and served with rough cut potato wedges.

Jerk and honey glazed salmon fillet atop a bed of Israeli cous cous salad with diced butternut squash, red pepper, cherry tomato, red onion, snap peas and spinach.

Fresh zucchini noodles with a home made lemon, kale, spinach and almond pesto, topped with spicy chilli lime shrimp, pine nuts and feta cheese and accompanied with a caprese salad.

Fresh poke bowls with Sushi Grade Ahi Tuna, egg fried rice, crispy wontons, pineapple, edamame, carrot, cucumber, radish, crunchy red cabbage and served with pickled ginger and soy.

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## SUNDOWNERS

*Small, tasty selection of bites to accompany cocktail hour at sunset.*

Fresh fiery mussels served in a creamy tomato based sauce with thyme and parsley and toasted ciabatta.

Avocado and butternut on a bed of arugula with a sherry vinegar dressing and mint and coriander, topped with roasted pine nuts and feta.

A Tian with layers of avocado, green apple, mint and black truffle oil; red onion, tomato and balsamic; and paprika tossed shrimp topped with a fresh mozzarella disk.

Creamy butternut squash soup capped with a parmesan cream and a drizzle of white truffle oil.

Homemade Mahi Mahi fishcakes, crumbed and baked and served with a with sweet chili dipping sauce.

Blanched green asparagus drizzled with a welsh rarebit and topped with a poached quail egg and garnished micro herbs.

Filo pastry basket smothered in butter and baked until crispy filled with fresh shrimp and wahoo cerviche.


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## MAINS

*The main event!*

Fresh lemon basil butter Mahi Mahi served with blanched asparagus, roasted butternut cylinders, jasmine rice, a white pepper pea puree and garnished with red pepper bells.

A classic parmesan and pea risotto topped with brown butter scallops, seared to perfection, crumbled bacon and parmesan crisps.



Al dente Linguine lifted in a mushroom cream, topped with pancetta and baked wild mushrooms with a truffle oil and garnished with micro herbs.

Fillet Mignon sous vide to perfection and served with garlic mash potatoes and steamed broccolini, topped with roasted vine tomatoes and served with a peppercorn sauce.

Herb encrusted Lamb rack served with butter roasted root vegetables, blanched green beans and a rosemary and red wine reduction.

Green Thai chicken curry with fresh vegetables and coriander, a coconut jasmine rice, mango chutney and fresh naan bread.

Lemon and caper baked Sea Bass with red pepper sauce, roasted spiced sweet potato and a hot pineapple salsa.

Honey and mustard marinated pork tenderloin sous vide for two hours, served with cous cous, green beans and sweet grilled peppers.

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## DESSERT

*...because we can... every night.*

Key lime pie made with fresh limes and zest set on a biscuit base and served with meringue.

An Oreo based baked vanilla cheesecake with fresh berry coulis and berries.

Apple Tarte Tatin baked until golden and smothered in a caramel, served with vanilla ice cream and an apple disk.

Classic Bailey's and vanilla Creme Brûlée with sugar work.

Decadent dark chocolate brownie with chunks of real milk chocolate, topped with a coffee ice cream and peanut brittle.

Light and airy dark chocolate mousse with vanilla whipped cream and berries.

Mini Pavlovas filled with whipped cream and topped with blueberries, kiwi, strawberries, raspberries, blackberries and mint.

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