COAST

A HARVEST CELEBRATION

Thanksgiving Set Menu

THREE COURSES · EC$240 PER PERSON

Inclusive of 15% VAT and 10% service charge

WELCOME DRINK

A complimentary glass of our signature COAST Harvest Punch

A festive blend of Caribbean rum, cranberry, tropical fruits and warming autumn spices.

Alcohol-free Harvest Punch also available

To Start

CHOOSE ONE

ROASTED PUMPKIN & COCONUT SOUP

VG GF

Roasted pumpkin, coconut cream, nutmeg, toasted pumpkin seeds and herb oil

RUM CHICKEN LIVER PARFAIT

Silky chicken liver parfait with Grenadian rum, toasted brioche, fruit chutney and dressed leaves

ASIAN TUNA TARTARE

GF

Yellowfin tuna, avocado, cucumber, tamari, sesame, ginger & lime, crispy shallots

ROASTED BEETROOT & CITRUS SALAD

VG GF

Roasted beets, orange segments, candied pecans, peppery greens and citrus vinaigrette

Main Course

CHOOSE ONE

LOCAL HERB-MARINATED TURKEY ROULADE

Succulent local turkey roulade infused with aromatic herbs, with sage stuffing, creamy mashed potatoes, maple-glazed carrots, green beans, cranberry sauce and rich turkey gravy

HERB-CRUSTED CATCH

GF

Fresh local catch with creamy mashed potatoes, green beans, maple-glazed carrots and lemon beurre blanc

CARIBBEAN LOBSTER NEWBERG

GF + EC$55

Butter-poached lobster in a rich, creamy Newberg sauce, with creamy mashed potatoes, green beans and maple-glazed carrots

PUMPKIN RAVIOLI

V VG AVAILABLE

House-made pumpkin ravioli in sage & thyme brown butter, with roasted pumpkin, toasted pecans and dried cranberries

Dessert

CHOOSE ONE

CLASSIC PUMPKIN PIE

V

Spiced pumpkin custard, whipped cream and nutmeg

CHOCOLATE PECAN TORTE

V GF

Rich dark chocolate and pecan torte with vanilla ice cream

PINEAPPLE CARPACCIO & LIME SORBET

VG GF

Delicately sliced fresh pineapple, zesty lime sorbet, fresh mint and a light ginger-lime syrup

V VEGETARIAN · VG VEGAN · GF GLUTEN-FREE

Any dietary requirements? Please let us know when you make your reservation.