

Mermaid Cabana Dinners

Choice of one item per course, per person

First Course

Classic Caesar Salad

Romaine Hearts / Croutons / Anchovy / Shaved Parmigiano

Tropical Mixed Greens Salad

Artisan Greens / Toasted Coconut / Almonds / Grilled Pineapple / Mango Vinaigrette

Second Course

Caribbean Conch Fritters

Citrus Aioli

Zesty Black Bean Soup

Cilantro Cream

Third Course

Grilled Local Lobster

Papaya Passion Fruit Salsa / Seared Brussels Sprouts /
Ginger Coconut Rice / Infused Melted Butter

Grilled Filet Mignon

Goat Cheese / Port Wine Demi-Glace /
Roasted Fingerling Potatoes / Asparagus

Grilled Local Mahi-Mahi

Mango Chutney / Red Thai Curry / Rice and Pigeon Peas / Broccolini

Fourth Course

Mango Guava Cheesecake

Fresh Fruit Garnish

Decadent Layered Chocolate Mousse Cake

Macerated Drunken Berries

\$500 for two persons, including gratuity. Additional persons are \$175 each.

Maximum 4 persons. Wine pairing suggestions may be requested.

Dinner selections are required three days prior to event.

Full payment is due in advance. You may cancel your dinner up to seven days prior for a full refund. No shows will be charged in full.

