

Starters



SOLEIL

Caesar Salad

Romaine Hearts, Lemon-Caper E.V.O. Dressing,
Grilled Applewood Bacon, Shaved Grana Podano, Pesto Crouton

12

Somerset Greens

Organic Greens, Toasted Cumin-Clover Honey Vinaigrette,
Cucumber Ring, Cherry Tomatoes, Chick Pea Fritters

12

Crab Ravioli

Blue Swimmer Crab, Roasted Garlic Cream,
Sautéed Spinach, Red Pepper Coulis

14

Smoked Caicos Conch

Crispy Sweet Potato Nest,
Spicy Sour Cream, Grilled Pineapple Relish

14

Tempura Tuna Nori Roll

Rice Noodles, Pickled Fennel,
Ponzu Dipping Sauce

16

Beef Carpaccio

Herb Crusted, Micro Greens, Truffle Oil,
Balsamic Reduction, Aged Parmesan

15

Conch Chowder

Spicy Coconut-Tomato Broth, Island Spices,
Root Vegetables, Potatoes, Bambarra Rum

12

Mains



Pork

Oven Seared Tenderloin of Pork, Hand Rolled Potato Gnocchi,
Ratatouille, Ruby Port Reduction

29

Red Snapper

Pan Seared Red Snapper, Gingered Sweet Potato Puree,
Roasted Plantain, Golden Pineapple Salsa

37

Beef

Grilled Certified Angus Tenderloin of Beef, Roasted Sweet Potato,
Steamed Asparagus, Red Wine Reduction

35

Risotto

Wild Mushroom Risotto with Woodland Mushrooms, Fresh Herbs,
Steamed Asparagus, Truffle Essence, Shaved Parmesan

24

Tuna

Sweet Chili Marinated Ahi Tuna, Conch Fried Rice,
Sesame Fried Bok Choy, Coconut-Wasabi Emulsion

36

Chicken

Skillet Crispy Breast of Free Range Chicken, Clover Honey-Chili Glaze,
Truffled Mashed Potatoes, Buttered Spinach, Natural Pan Juices

28

Salmon

Fire Seared Atlantic Salmon, Jalapeno-Herb Spaetzle,
Caribbean Vegetable Ragout, Lemon Beurre Blanc

33

Lamb

Roasted Rack of New Zealand Lamb, Cashew-Goat Cheese Crust,
Navy Bean Puree, Mint Pesto, Blistered Cherry Tomatoes

39

Sea Bass

Miso-Honey Marinated Chilean Sea Bass, Roasted Mini Red Potatoes,
Arugula Salad, Roasted Fennel-Orange Sauce

39

Sides



SOLEIL

Garlic Mashed Potato
6

Truffle Fries (thick cut)
6

Julienne Fried Potatoes

6

Baby Vegetables

8

Asparagus Spears

8

Sauté Mushrooms

6

Prix Fixe

You may choose to dine a la carte
or
select one appetizer, entrée & dessert for:

65