



Dinner in the Dining Salon

Cruz Bay, St John, USVI
Tuesday, January 12th 2010

Our Sommelier George Simcea Recommends this Evening

White Wines:

Pouilly-Fuissé, Louis Jadot	Burgundy	2006	\$ 57.00
Chardonnay, Far Niente	Napa Valley	2007	\$ 82.00
Sauvignon Blanc, Beringer,	Napa Valley	2004	\$ 28.00

Red Wines:

Château Chasse-Pleen	Bordeaux	2004	\$ 74.00
Pinot Noir, Robert Mondavi	Carneros	2004	\$ 97.00
Echezeaux, Grand Cru, Louis Jadot	Burgundy	2004	\$142.00

Our Sommelier has an excellent selection of Old World and New World wines from our cellars on the Wine List, which George will be delighted to leave with you for your Perusal and Choice.

Chef de Cuisine
Josselin Jeanblanc

Executive Hôtel Manager
Christophe Cornu

Starters

“Filet American”

Steak Tartar with Shallots, Gherkins and Haricot verts
served with Parmesan Croquette and Herb Mayonnaise*

•

”Salad de Chèvre Chaud”

Warm Young Fresh Goat Cheese on Toast with Marinated Fennel and Beets
Served with Honey and Whole Grain Mustard Dressing

•

Gratinated Escargots with Aubergine Compote and Champignon de Paris

Middle Courses

Forest Mushroom Velouté enhanced with White Truffle Oil

•

Chilled Peach Flip

Salads

Larp of Chiang Mai, Chicken Salad from the North-East of Thailand with Grilled Calamari

•

Marinated Roma Tomatoes with Shallots and Fresh Cracked Black Pepper

*An Assortment of Salads are always Available
With your Favourite Dressings*

Chef’s Main Dishes

Lobster “Thermidor” Style on Saffron Rice, Green Vegetables
Crispy Shallots and Bouillabaisse Sauce*

•

Roast Baby Lamb Loin with Aubergine à la “Bonifacienne”,
Potato “Pont Neuf” and Sautéed Mushrooms

•

Sautéed Duck Breast with Orange Flavoured Honey and Pink Pepper
Braised Carrots and Potato Blinis with Foie de Canard

SEADREAM Signature Dish

This Evening's Vegetarian Alternative

Marinated Roma Tomatoes with Shallots and Fresh Cracked Black Pepper

•

Forest Mushroom Velouté enhanced White Truffle Oil

•

Potato Cakes on Spinach Salad and Apple-Celery Salsa

A Selection of Steamed Vegetables and Baked Potatoes are always available

SEADREAM Oriental Wellness Cuisine

In Combination with SEADREAM Spa, Our Chefs have created a daily selection of dishes from the Oriental wellness Cuisine

Larp of Chiang Mai, Chicken Salad from the North-East of Thailand with Grilled Calamari

•

Corn and Crab Soup

•

Thai Chilli Garlic Quail with Steamed Rice and Bok Choy*

•

Grilled Pineapple with Coconut Frozen Yoghurt

•

Oriental Ginger Tea

À la Carte

Consommé Double with "Bâtonnet au Fromage"

•

Caesar Salad served with Croutons and Grated Parmesan Cheese

•

Linguini al Pesto or with Chunky Tomato Sauce

•

Broiled Fillet of Organic Salmon with Tomato Salsa

•

Chicken Breast with Herbs, Lemon and Virgin Olive Oil

•

Grilled Kansas Beef Rib-Eye Steak, Madagascar Pepper Sauce

•

Rosemary Marinated Lamb Chops

*All dishes may be ordered with your choice of French Fried Potatoes,
Baked Potato, Rice and Vegetables of the day.*

Desserts

Pastry Chef Jose Del Rosario Signature Dessert

"Fondant au Chocolat" with Golden Touch and Vanilla Ice Cream*

•

Warm Treacle Pudding with Sauce Anglaise
"Classic Steamed English Pudding"

•

Grilled Pineapple with Coconut Frozen Yoghurt

Healthy and Delicious

Kiwi Carpaccio with Orange Sorbet

Jose's Selection of Homemade Ice Cream, Sorbet and Frozen Yogurt

Vanilla, Maple Walnut, Strawberry Ice Cream,
Orange Sorbet and Coconut Frozen Yoghurt

From The Cheese Board

Assorted International Cheese
Served with Home Made Cheese Bread

SEADREAM II Exclusive Selection of Herbal and Exotic Teas from "Mhai Diva Teas",
Espresso, Cappuccino, Regular and Decaffeinated Coffee accompanied by an assortment of
Homemade Petits Fours with Chocolate Truffles



SEADREAM
YACHT CLUB