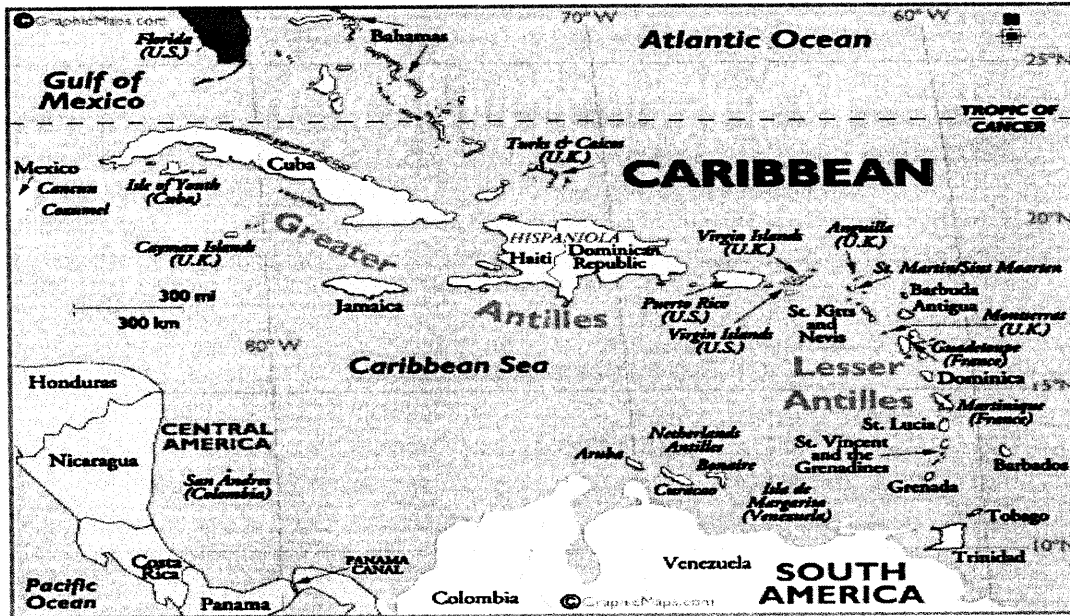




SEADREAM YACHT CLUB



Gustavia, St Barts, FWI
Thursday, January 14th 2010

Our Sommelier George Simcea Recommends this Evening

White Wines:

| | | | |
|--|--------|------|-----------|
| Puligny-Montrachet, Olivier Leflaive, Burgundy 1er Cru | France | 2006 | \$ 109.00 |
| Chardonnay, Far Niente, Napa Valley | USA | 2004 | \$ 82.00 |

Red Wines:

| | | | |
|--------------------------------|--------|------|-----------|
| Chambolle-Musigny, Louis Jadot | France | 2001 | \$ 84.00 |
| Barbaresco, DOCG, Angelo Gaja | Italy | 2005 | \$ 247.00 |

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**



Caribbean Dinner



Starters

Escabêche of Fresh Swordfish with Onions, Tomato and Lime Wedge

•
Poached Chicken Breast on Avocado "Salsa" Salad
Tomato and Red Onions Crostini

•
Crab Cakes from "The Grenadines" with Hot and Spicy Tomato Dip

Soups

Chilled Passion and Coco Flip

•
Velouté of Heart of Palm

Salads

"Ensalada de Coditos" Cuban Pasta Salad with Peas and Boiled Egg

•
Green Bean and Sweet Red Pepper Salad

An Assortment of Salads is always available with your Favourite Dressings

Caribbean Main Dishes

Pan-fried Mahi-Mahi on Tobago-Keys Style Coconut-Tomato Sauce
Puree of Sweet Potato and Green Vegetables

•
Whole Roast Rib- Eye "Cuban Style" with Peppers and Cumin
Duchesse Potato and Broccoli

•
Grilled Jamaican Jerk Chicken Glazed with Honey and Tamarind
Scallion-Garlic Rice and White Cabbage



Vegetarian Alternative



Green Bean and Sweet Red Pepper Salad

•

Velouté of Heart of Palm

•

West Indian Vegetable Curry with Crispy Banana and Basmati Rice

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 Biological Salmon with Tomato Salsa

•

Chicken Breast with Herbs, Lemon and Virgin Olive Oil

•

Grilled Kansas Beef Rib-Eye Steak, Green Pepper Corn Sauce

•

Rosemary Marinated Lamb Chops

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

Desserts

Pastry Chef Jose Del Rosario signature Dessert

Cassava Cake with Bourbon-Madagascar Vanilla Ice Cream

•

Kalamansi Crème Brûlée with Honey Madeleine

•

Banoffee Pie with Piña colada Ice Cream

Jose’s Selection of Ice Cream, Sorbet and Frozen Yoghurt

Rum Raisin, Bourbon-Madagascar Vanilla, Piña Colada Ice Cream

Melon Sorbet and Guava Frozen Yoghurt

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