

The Hermitage

Three Course Dinner Menu

Restaurant Week - July 2019

Dinner A la Carte

Plantain Soup with Coconut

Or

Garden Tossed Salad with House Dressing

Or

Coconut Crusted Shrimp with Aioli

Entree

Pan Seared Mahi Mahi with Herb Butter

Or

Grilled Breast of Chicken with Sage Cream Sauce

Or

Pasta with Vegetables in Coconut Cream Sauce

Hermitage Desserts

Chocolate Pot-\$8

Rum Soaked Bread Pudding-\$8

US\$40 inclusive of tax and service charge