



## ST. KITTS & NEVIS RESTAURANT WEEK MENU 2022

### Montpelier Plantation

#### CHEF AMUSE BOUCHE

##### **Curried Sweet Potato Soup and Sour Sop Soup**

Drizzle of Herb Pesto

**Or**

##### **Spicy Coconut Shrimps**

Sweet Potato Cake, Herb Salsa, Micro Greens Salad

#### MAINS

##### **Coco Butter Pan Seared Mahi Mahi Fillet**

Baked Polenta, Preserved Lemon Relish, Sweet Potato Cream

**Or**

##### **Yogurt Rubbed Roasted Chicken Breast**

Salt Roasted Sweet Potato Puree, Garlic Basted spinach Leaves, Thyme Pan Jus

**Or**

##### **Parmesan Sweet Potato Gnocchi**

Tamarind Butter Cream, Dark Chocolate Crumble, Fresh Lemon Zest

#### DESSERT

##### **Spice Sweet Potato Tart**

Cinnamon Ice Cream, Sugar Torched Grape Fruit

Chef de Cuisine Halva Browne

**USD\$40.00** plus 24% tax and service charge will be added to your bill