



The Cliff at Cap

Christmas dinner @ The Cliff

French onion soup, Wild Mushroom bruschetta

Seared Scallops, smoked Cauliflower puree & Capers

Duck confit rillettes. Duck prosciutto. Sweet corn textures

Ahi Tuna Tartare Crispy Goats cheese ravioli

Organic field greens Beetroot foam, crispy vegetables

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Sorrel & Campari granite

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Traditional carved roast Turkey,
Onion & Herb stuffing, Spiced Cranberries. Jus roti

Aromatic roast Red Snapper, Spiny Lobster risotto
Lemon grass & ginger

Carved Rib of Beef,
Pommes Châteaux, panache of vegetables. Horseradish cream

Crispy Tofu, slow cooked ratatouille

Slow & low roast Pork belly. Buttered cabbage caramelized apples
Prune & Armagnac sauce

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Steamed Christmas pudding, Island Rum sauce

Farm house Cheese. Date & Walnut bread

Painters Palette of freshly churned gelato

Warm Apple and Chocolate Strudel, Almond ice cream

US\$ 130 ++ pp

Merry
Christmas

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