THE CLIFF AT CAP

Xmas Dinner Menu

Warm Crottin & Shallot Tart

Rock Shrimp Cocktail, Baby Gem & Brandy

Crispy Pork Belly, Spiced Baked Apple

Yellow Fin Tuna Ceviche, Avocado & Heirloom Tomatoes.

French Onion Soup with Welsh Rarebit

Frappe

Roast Turkey, “Pigs in Blankets”. Creamed Brussel Sprouts

Spiced Rubbed Rib eye. Roast Baby Vegetables. Red Wine Gravy

Herb Crusted Salmon, Sweet Peas & Chorizo

Mushroom Risotto, Charred Leeks & Pickled Onions. Aged Parmesan

Caramelized Island Seafood Alfredo

Apple & Cinnamon Strudel, island Vanilla ice cream

A Study on Chocolate

Artesian Gelato. Almond Macaroons

French Farm House Cheese, Apple & Walnut Salad

Walnut Date bread

$155 USD

RELAIS & CHATEAUX

Cap Maison

All prices are in US Dollars and subject to 10% VAT & 10% service charge

“Everything we do is made by humans, if we err, tell us and we will make it right”