

THE TAMARIND

TONIGHT'S DINNER MENU

S O U P S

Velouté de Champignon (g), (EVO), (v)
Creamy Mushroom Soup

Coconut Butternut Squash & Cassava Soup (g), (EVO), (v)
Chilled

A P P E T I Z E R S

Crispy Crab Cake/Olive Oil & Garlic Aioli (EVO)
Wakame and Zucchini Julienne

Shrimp & Vegetable Summer Rolls/Peanut Dipping Sauce (g)
Seaweed Salad/Cucumber/Sweet Pepper/Carrot/Shrimp

G A R D E N G R E E N S

Mixed Greens (g), (v)
Romaine/Kale/Spinach/Local Lettuce
Smooth Raspberry Vinaigrette/Topped with Crunchy Pumpkin Seeds

Baby Spinach, Lolo Rosso and Lettuce Salad (g), (EVO), (v)
Kalamata Olive/Herbed Vinaigrette



CURTAIN BLUFF

ANTIGUA, WEST INDIES

THE TAMARIND

TONIGHT'S DINNER MENU

E N T R É E S

Grilled Yellowfin Tuna Steak with Ponzi-Glaze (*g*), (*EVO*)
Wasabi-Potato Mash/Steamed Spinach/Crunchy Seaweed

Grilled Black Angus Striploin with Antigua
Season Pepper Chimichurri (*g*), (*EVO*)
Truffle Fries /Honey Glazed Carrots

Honey-Orange Brine Roasted Duckling/ Five Spice Jus (*g*), (*EVO*)
Pomme Fondant/Red Wine Braised Cabbage
Cranberries-Pumpkin Stuffing

T O N I G H T ' S P A S T A

Spaghetti Puttanesca (*EVO*), (*v*)
Tomatoes/Kalamata Olives/Capers
Basil/ Parsley/ Oregano/Red Pepper

*Consuming raw or undercooked fish, shellfish, meat, or eggs may
increase your risk of food borne illness.

If you have a food allergy, please speak to supervisor or Chef.
Every effort will be made to accommodate your allergies.

*(*g*) Gluten-free (*v*) Vegetarian (*EVO*) Extra-virgin Olive Oil (*S*) Seasonal



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