

## ***AGA menu 2016***



### ***Appertizer***

#### **Cesar Salad**

Ripped Romaine lettuce served with egg, crispy Bayonne ham bits, whole wheat croutons, Parmesan shavings and a lime Caesar dressing

#### **Chevre**

Goat cheese with honey and walnuts wrapped in thin filo pastry and served over a mixed salad and red fruits

#### **Tuna Duo**

Classic tuna tartar with a fresh grilled tuna cube, served with wasabi mayonnaise and crispy capers.

#### **Escargots en Coute**

Escargots in herbs, garlic butter and a touch of Pernod, sealed underneath a pastry crust

#### **Cuisses de Grenouille**

Frog legs coated in spices and tossed with a dressing of herbs garlic and sesame served with lemon and lime

#### **Crab Cakes**

Lump crab cakes with scallions & cilantro served with remoulade

#### **Soupe de Jour**

Ask your waiter for our soup of the day

### ***Maincourse***

#### **Grouper filet**

Pan - fried Grouper filet with garlic, herbs and lemon under a potato crust served with mushroom ristotto

#### **Poisson rouge**

Tuna steak spiked with Cajun spices and seared over high heat till medium rare and served with soy and brown sugar drizzle, mango compote and spicy papaya sauce

### **Boeuf Bourignon**

Angus beef tips stewed in red wine with mushrooms, carrots, shallots and new potatoes.

### **Corn fed chicken breast**

Wing on chicken breast marinated in Caribbean spices and fried on the skin, served with a Dijon mustard mango sauce

### **Aubergine Povencale**

Roasted egg plant stuffed with onions, celery, leeks, mushrooms and fresh Mozzarella and Parmesan cheese served with a red wine risotto and bleu cheese artichokes

### ***Dessert***

#### **Lime cheese cake**

Home - made cheesecake with a touch of lime and a cantaloupe melon sorbet

#### **Mousse tasting**

A white, dark and milk chocolate mousse with a Caribbean twist