

Nancemedede Plantation

Room Dinner

SOUP & SALADS

**Jumbo Lump Crab and Corn
Chowder 7**

Classic Bruschetta 8
Drizzled with Balsamic Glaze

Caesar Salad 8

or

Artisan Greens 10

*House Salad included with
Main Course*

Substitute Caesar Salad 3 or Soup for an Additional 4

Enticers

International Cheeses and Charcuterie Board

25

Hawaiian Yellow Fin Tuna

Accompanied with Sriracha Aioli Wakame Seaweed Ginger Salad Paired
with Sushi Rice Maui Sweet & Sour Soy Glaze

15

Arduously Braised Pork Belly

Chaperoned with a Tropical Mango Chutney & A natural Au Jus

18

En Salada De Pulpo (Octopus Salad) 15

Mixed Artisan Lettuce, Fresh Rosemary, Shallots,

Capers, Black Olives, Mandarin Oranges,

Cherry Tomatoes Escorted with Grilled Puerto Rican Octopus

*Suggested Dressing “ Citrus Vinaigrette “

Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Small Plate

The Unprecedented Lobster Thermidor 15
Lobster Claw & Tail Meat Partnered with a Classic Bechamel, White Wine, Shallots, Freshly Chopped Tarragon & Chives, Served with Sautéed Spinach and a Parmesan Risotto

Linguine con Le Cozze

“Italiano Influenzato” Italian Influenced Fresh Water Mussels prepared with Cherry Tomatoes, Mirepoix, Chardonnay, Garlic & Red Bell Peppers, Complimented with Al Dente Linguine

20

■ ■ **Main** ■ ■

Sea Bass A La Michele

Prepared with Sautéed farmer’s Fingerling Potatoes, Fresh Scallions, mélange Peppers and sensuously surmounted with a Sherry Fume’ Blanc

32

Immaculately Pan Seared U-10 Scallops

Butternut Squash White Truffle Honey Puree, Accompanied with a Snow Pea Mélange Surmounted with a Peach Bacon Onion Jam Ensemble

26

Chicken Sukiyaki 22

Marinated & Tenderized Fresh 8oz Chicken Breast Poised with Fresh Ginger, Soy Sauce, Shiitake Mushrooms, Scallions & Heirloom Carrots, Complemented with Sushi Rice

North American Wapiti 28

Slowly Stewed Elk Loin, Partnered with Sautéed Shallots & Spinach, Radiantly Roasted Fingerling Potatoes Endorsed with a Beguiling Blackberry Port Wine Compote

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Mains

Braised New Zealand Lamb Shanks 30
Arduously Braised with a Mirepoix & Autumn Herbs Complimented
with Russet Potatoes & Grilled Al Dente' Asparagus

The Vegan Volution 15
A litany Of Copious Fresh Organic Sautéed Seasonal Vegetables, Served
Al Dente, Cooked in Extra Virgin Olive Oil with Himalayan Pink Salt

*Additional add on**

Grilled Chicken Breast -\$5 Seared Scottish Salmon -\$15 Sautéed Gulf Shrimp- \$8

Char- Grilled Filet Mignon
Crowned with Black Truffles, Ushered with Sautéed Shallots & Asparagus,
Duchess Potato & Palatable Heirloom Tomato Jam

32-6oz 36-8oz

Desserts

House-Made Bread-pudding

Vanilla Bean Ice Cream

**Whipped Cream
and Strawberries**

Grand Marnier Sauce

Key Lime Pie
Caramel Sauce,
Strawberry

**Classic Bananas
Foster**

Vanilla Bean Ice Cream

all desserts are 7.00



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