

EPICUREAN MENU

Amuse Bouche

FIRST starters

Caribbean Lobster Bisque

Lobster bisque with a zesty lemon foam

or

Seared Foie Gras

Apple Chutney Tart & Caramelized Apples

Lobster Raviolis

Fine lobster stuffing in a home made pasta with a passion fruit emulsion sauce

SECOND mains

Beef Tenderloin

Wild Mushroom Sauce, Puff Potatoes & Glazed Vegetables

Herb Crusted Rack Of Lamb

Garlic Confit, Potato Gratin & Provençale Vegetables

Seafood In Puff Pastry

Saffron Sauce (Sea Scallops, Crayfish, Shrimp) served with with basmati rice and vegetables

THIRD dessert

Raspberry Delight

(Raspberry Mousse, Lemon Filling, Almond Biscuit Base, Vanilla Sauce)

Profiteroles

With Vanilla Ice Cream & Hot Chocolate Sauce

Chocolate Lava Cake

With Vanilla Ice Cream

Crème Brulée

With Berries

\$155 Per Person

Choose one starter, one main, and one dessert per person. The price is in USD and includes dinner table setting (with our dishes or yours), food preparation, service, and clean up. The Chef and Hostess will come an hour before your dinner time to prepare. All taxes are included in the price. (Add 20% for less than 4 people.)

PrivateChefAnguilla.com | (264) 582-1174

Call to consult with DavEri on your meal.



CARIBBEAN MENU

Amuse Bouche

FIRST starters

Lobster & Crabmeat
"Aumoniere"
Citrus Lobster Sauce

Local Fish Soup
With Garlic Croutons

Sautéed Shrimp &
Asparagus
In Puff Pastry, with Sun Dried
Tomatoes in Basil Oil

SECOND mains

Chicken "Ballotine"
Stuffed With Shrimp, Curry Sauce,
Mashed Potatoes & Sautéed Vegetables

Mahi & Shrimp Duo
Cilantro & Ginger Sauce, Braised
Vegetables & Basmati Rice

Snapper Filet
Vanilla Butter Sauce, Local Pumpkin
Puree, Roasted Veggies

THIRD dessert

Raspberry Delight
(Raspberry Mousse, Lemon Filling,
Almond Biscuit Base, Vanilla Sauce)

Chocolate Lava Cake
With Vanilla Ice Cream

Profiteroles
With Vanilla Ice Cream &
Hot Chocolate Sauce

\$140 Per Person

Choose one starter, one main, and one dessert per person. The price is in USD and includes dinner table setting (with our dishes or yours), food preparation, service, and clean up. The Chef and Hostess will come an hour before your dinner time to prepare. All taxes are included in the price. (Add 20% for less than 4 people.)

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LOBSTER MENU

Amuse Bouche

FIRST starters

Lobster Bisque Cappucino

Lobster bisque with a zesty lemon foam

Lobster Raviolis

Fine lobster stuffing in a home made pasta with a passion fruit emulsion sauce

SECOND main

Grilled Crayfish

Anguillan spiny lobster cooked on your grill with a saffron butter sauce , served with a local a local pumpkin and potato gratin and marinated grilled vegetables

THIRD dessert

Chocolate Delight

Chocolate creamy mousse cake with a vanilla crème brûlée filling on a soft almond biscuit base , served with a vanilla sauce

\$170 Per Person

The price is in USD and includes dinner table setting (with our dishes or yours), food preparation, service, and clean up. The Chef and Hostess will come an hour before your dinner time to prepare. All taxes are included in the price. (Add 20% for less than 4 people.)

