

# DASHEENE

## MOTHER'S DAY DINNER

Sunday 12th

### SOUP

#### TOMATO SOUP

spicy herb cream

### APPETIZER

#### GRILLED SHRIMP

arugula. roasted beets. feta cheese. passion fruit dressing

or

#### SPINACH SHRIMP RICOTTA CHEESE RAVIOLI

red tomato sauce

### INTERMEZZO

#### MANGO SORBET

### ENTRÉE

#### GRILLED BEEF TENDERLOIN

broccoli. mashed potato with green onions. chives. thymes red wine sauce

or

#### PAN FRIED CATCH OF THE DAY

mushrooms risotto. asparagus. mussel jus

or

#### PAN ROASTED CHICKEN

fettuccine. Cabbage. Bacon. Red Wine Jus

### DESSERT

#### MOUSSE TRIO

dark chocolate, white chocolate and mango mousse

or

#### RED VELVET CHEESECAKE

vanilla sauce

US\$95 Per Person + 10% Service Charge and Applicable VAT

We take pride in serving only the freshest ingredient by supporting our St. Lucian farmers and fishermen. Ingredients are subject to availability. All prices are quoted in US \$ dollars. Subject to 10% service charge and applicable V.A.T. For all guest on HB/FB/AI plan will have no upcharge when selecting; 1 soup. 1 appt. 1 Main course 1 Dessert @Consuming raw or undercooked meals; poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness + Please ask your server for possible allergen or gluten free items.

*Ladera*