



Lionfish Menu

Our Executive Chef's Lionfish Tasting Menu with Wine Pairing showcases the quality and taste of this very unique fish. Whether served steamed with pickled mango, grilled or creole style, Lionfish is always delicious.



The Ultimate Lionfish Dinner

SOUSCAILLE

Steamed Lionfish and Pickled Green Mango Salad, Lime Dressing

J.M. & FILS GOBILLARD CHAMPAGNE

COCONUT SPICED LIONFISH

Pan Grilled with West Indian Spices, Carrot-Ginger Sauce

FLEURS DE PRAIRIE ROSÉ, CÔTES DE PROVENCE, FRANCE, 2018

POT FISH

Lionfish Stew with Garden Vegetables, Cinnamon and Chilies

SAUVIGNON BLANC, "ATTITUDE" PASCAL JOLIVET, LOIRE, FRANCE 2018

SIMPLY GRILLED

Banana Leaf Grilled Lionfish Pockets and Garlic Scented Shrimp Skewers,

Coconut and Lime Rice, Chimichurri

ROW ELEVEN, "THREE VINEYARDS" PINOT NOIR, RUSSIAN RIVER VALLEY, CA, 2015

DESSERT

Warm Rum Raisin Cake, Banana Gelato, Organic Chocolate Sauce

KIDIA RESERVE LATE HARVEST, CHILE, 2013

US 95 per person, including house white or red wine
Surcharge for guests on MAP, FAP or AI plan US 45 per person
Optional: Start with a glass of Champagne and deluxe wine pairing US 55 per person
All prices are subject to 10% Service Charge and 10% VAT