

# re-DISCOVER Barbados

3 course dinner with 2 glasses of house wine.  
**BDS\$99 per person**

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## Appetizers

### Local Eggplant Bruschetta (V)

Rosemary scented focaccia, marinara sauce, shaved parmesan

### Spicy Sausage & Prunes Tidbits (GF)

Mesclun, merlot vinaigrette, pink peppercorn

### Creole Fish Chowder

### Farm Fresh Salad (GF) (V)

Mesclun leaves, cucumber, peppers, red onion, pickled tomatoes, toasted almonds, house vinaigrette

## Mains

### Roasted Chicken Breast (GF)

Basil sweet potato mash, local bok choy, mushrooms, broccoli

### Mahi Mahi Alfredo

Pappardelle pasta, white wine alfredo sauce, aged parmesan cheese, local vegetables

### Loaded Clifton Farm's Pork Chop (GF)

Breadfruit, apple, cherry tomatoes, plantain, pine nuts

### Sweet Potato Gnocchi (V)

Garden vegetables, spinach & basil pesto, parmesan cheese

## Desserts

### White Chocolate Cheesecake

Drizzled dark chocolate, cherry sauce

### Duet of Ice Cream (GF)

### Chocolate mousse (GF)

Topped with local mango cream

**WINES** • Antares Sauvignon Blanc, Antares Merlot

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All prices quoted in Barbadian Dollars (BDD) inclusive of 17.5% VAT.

*We use the freshest local products and produce wherever possible  
– that's our **Farm to Table** promise*

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