



CHEF ANTONIO

COCKTAIL RECEPTION

Tuna & Grits with Pickled Mango

seared fresh tuna over creamy island-style yellow grits,
finished with house pickled mango

Grouper Crudo

thinly sliced fresh grouper, citrus dressed with fresh herbs
and micro greens

FOUR-COURSE DINNER

FIRST COURSE

Prawn & Sweet Potato Bisque

roasted sweet potato purée infused with prawn broth,
aromatics, and finished with cream

SECOND COURSE

Fried Conch Salad with Tropical Slaw

crisp golden fried conch with citrus slaw, peppers, and island herbs

THIRD COURSE

Duo of Beef & Spiny Bahamian Lobster with Peas & Rice Risotto

seared ribeye and lobster tail served over creamy arborio risotto
with pigeon peas

DESSERT

Banana Bread with Cinnamon Mousse

warm banana bread, cinnamon mousse, passion fruit accents,
and vanilla ice cream



GRAND ISLE
RESORT