



# CHEF ALYN WILLIAMS

## CANAPE

**Parmesan Gougeres & Togarashi**

## SHARING APPETIZERS

### **Steak Tartare**

with soy cured egg yolk & grilled sourdough

### **Local Vegetable Crudites**

with avocado dip & crackers

### **Shrimp Cocktail**

lemon & smoked paprika

## FISH COURSE

### **Tempura Fried Exuma Grouper**

wasabi mayo, scallions,  
sweet & sour local hot peppers

## MAIN COURSE

### **Grilled Beef Tenderloin**

smoked & glazed carrot, beef fat confit potatoes,  
oxtail gravy & tarragon oil

## DESSERT

### **Coconut Pannacotta**

exuma grown mulberry compote  
& shortbread biscuits



GRAND ISLE  
RESORT

