



# CHEF NIGELLE

## FOUR-COURSE DINNER

### CITRUS CONCH CARPACCIO

#### **Thinly Sliced Bahamian Conch**

ripe mango relish, sweet pepper brunoise, fresh lime,  
scotch bonnet essence, crispy cassava chips

### CRISPY GROUPER ROULADE

#### **Coconut Curry Velouté**

romaine & frisée salad, red onion, carrot chiffonade,  
charred pineapple, crispy shallots

### 23 NORTH COASTAL GRAND RESERVE

#### **Grilled Beef Tenderloin & Butter-Poached Lobster Tail**

savory plantain & idaho mash, charred broccolini, coconut-glazed corn,  
red wine demi-glacé, roasted beet purée, crispy leeks

### RUM-GLAZED PINEAPPLE TART

#### **Dark Rum Caramel**

toasted coconut crumble, vanilla bean ice cream,  
passionfruit coulis



GRAND ISLE  
RESORT