



EAT. DRINK. LIVE.

Ambergris Caye, Belize

THANKSGIVING DINNER 2018

APPETIZERS

Island Style Fritters

Conch fritters served with a side of garlic aioli 10

Lime Tortilla Soup

Fresh tomatoes, onions and local jalapenos finished with cold pressed olive oil & juicy limes 8

Goats Cheese, Sweet Pepper & Pineapple Salad

Arugula leaves and raspberry vinaigrette 12

MAIN COURSE

Traditional Belizean Turkey & Ham Dinner

Baked turkey seasoned with local spices, cherry-pineapple glazed ham, coconut rice and beans, apple stuffing, caramel-cinnamon baked plantains, cranberry orange relish & gravy 38

Reef & Beef

Caribbean shrimp kabobs, filet mignon with a mushroom demi-glaze served over creamy mashed potatoes & garlic-butter broccoli florets 36

Roasted Chicken Roulade

Fresh horseradish, dijon mustard, cream cheese filling, with a Cabernet sauvignon jus 33

Fresh Seafood Risotto

Saffron infused white wine, shrimp, conch and flaked snapper topped with grilled lobster tail and fresh basil 36

DESSERTS

Cassava Pudding topped with our local rum sauce 9

Homemade Ice Cream

Coconut / Strawberry / Sour Sop / Vanilla / Chocolate / Cheesecake 7

Traditional Pumpkin Pie served with a fresh Chantilly cinnamon cream 8

Prices are in USD and subject to 12.5 % tax and 12.5% service charge.