

# Grace's Cottage

AT POINT GRACE

## DINNER MENU

### starters

#### OYSTERS

½ Dozen West Coast Oysters, Mignonette Dressing

\$22

#### GRACE COTTAGE FRUITS DE MER (FORTWO) \$68

Selection of West Coast Oysters, Clams, Mussels, Shrimp, Conch Ceviche

#### CAICOS CONCH CHOWDER

Traditional Local Conch Chowder

\$14

#### ENDIVE SALAD

Belgium Endive, Rock Fort Cheese, Anjou Pear, Candied Walnuts

\$15

#### MARINATED HEIRLOOM TOMATO & BUFFALO BURRATA

Fresh Basil, Baguette Crisp, Bianco Vinaigrette

\$18

#### RAW VEGETABLE SALAD

Seasonal Young Vegetables, Cumin Hummus, Extra Virgin Olive Oil

\$15

#### MOULES MARINIÈRES

East Coast Mussels, White Wine, Garlic, Parsley

\$24

#### CLASSIC FRENCH ONION SOUP

Caramelized Onion, Veal Broth, Melted Gruyere Brioche

\$14

#### HOUSE CURED SCOTTISH SALMON

Fennel & Lemon Confit Salad, Scottish Salmon, Horseradish, Crème Fraiche

\$19

#### HAM HOCK & NEW POTATO SALAD

French Grain Pommery Mustard, Green Peas, Medley Cress, Red Onion

\$14

#### HAM HOCK & SPRING VEGETABLE SALAD \$15

Ham Hock, Asparagus, Garden Peas, Confit Lemon and Grain Mustard Vinaigrette

### mains

#### STEAK AU POIVRE

Angus Beef Tenderloin, Young Green Beans, Bent Ale Fries

\$40

#### 28oz PRIME TOMAHAWK STEAK (FORTWO) \$115

Bone in Tomahawk Steak, Roasted Heritage Potatoes, Green Beans

#### CAICOS BOUILLABAISSE

Grouper, Mussels, Snapper, Shrimp, Saffron Potatoes, Tomatoes, Garlic

\$40

#### SEARED TUNA STEAK

Marinated Wood Fired Vegetables, Sauce Vierge

\$40

#### ROASTED SEABREAM

Charred Broccoli, Butter Beans, San Marzano Tomatoes

\$40

#### ORGANIC CHICKEN

Lemon & Garlic Roasted Organic Chicken, Piperade, Smoked Paprika, Spring Onions, Chorizo Oil

\$35

#### VEGETABLE TARTE FINE

Puff Pastry Tomato Tarte, Roasted Young Vegetables, Black Olive Tapenade

\$26

#### ROASTED SALMON

Charred Broccolini, Celery, Onion, French Lentil Vinaigrettes

\$39

#### GRILLED WILD TIGER PRAWNS

Marinated Heritage Potatoes, Wood Fired Vegetables, Drawn Butter

\$48

#### DUCK CONFIT CASSOULET

White Bean Cassoulet, Smoked Bacon, Sausage

\$38

### desserts

#### ASSORTED ICE CREAM

Vanilla, Chocolate

\$12

#### ASSORTED SORBETS

Mango, Lemon, Coconut

\$12

#### CRÈME BRULÉE

Fresh Berries

\$16

#### CHEESECAKE

Mango Relish, Strawberry Collis

\$16

#### CARAMELIZED BANANA

Vanilla Ice Cream, Filo Pastry, Chocolate Sauce

\$15

#### APPLE TART A LA MODE

\$14

please allow 15 minutes for preparation

#### CHOCOLATE SOUFFLÉ

Vanilla Ice Cream

\$16

#### CHOCOLATE LAVA CAKE

Vanilla Ice Cream

\$16

\*Consuming undercooked foods of animal origin increases the risk of food borne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or uncooked. Prices are in US dollars and subject to 10% service charge & 12% gov. tax