# mornings!

breakfast menu with Chef Diann

#### farm fresh breakfasts

#### **Fruit Platter**

Melon, blueberries, blackberries, grapes, orange, strawberries, mint

### Avocado Toast with soft boiled eggs (Vegetarian )

Creme fraiche infused with parmesan & feta, tomato concasee , tarragon leaves, micro greens

#### **Breakfast Burrito**

Wheat Tortilla, Chorizo Sausage, Avocado, Cilantro, Scrambled Eggs

#### mornings specialties

#### Fruity Chocolate Pancakes

light and fluffy pancakes with a generous serving of seasonal fruits

#### Florence Benedict

English Muffin, Chopped Bacon, Ham or Turkey Spinach, Poached Eggs

#### drinks

Orange Juice Brewed Coffee Fresh Milk ( optional )









# Chef Diann

LUNCH MENU

Arugula Salad with Squeezed Lemon Buffalo Caprese Chicken Chops Seasonal Vegetables Crudite Platter

Conch fritters with pineapple smoked mustard calypso sauce , jerk Shrimp, parmesan potato wedges

 ${\it Jerk\ chicken\ quinoa\ salad\ with\ pineapple\ sauce}$ 

-Cajun chickpeas in a sweet mustard barbecue sauce, tossed with some fresh cilantro leaves, baked cinnamon sweet potato, chipotle aioli (vegetarian)

> Beef bacon blue cheese burger homemade potatoe wedges

## LUNCH TIME COCKTAIL PAINKILLER

Cream of coconut, dark rum, pineapple juice, organge juice, nutmeg, cinnamon



