

the Patio

... AT EMILIO'S

Appetizers

- Gazpacho \$9.00
Chilled watermelon · cucumber ·
roasted red pepper · cilantro
- Duck Spring Rolls \$15.00
Duck confit · chives · ginger · mango salsa
Tamarind dipping sauce
- Pumpkin Ravioli \$12.00
Oven roasted pumpkin · cinnamon · basil · vine tomato sauce
Toasted pumpkin seeds

Salads

- Hearts of Romain \$12.00
Add shrimp \$7.00
Oven dried tomatoes · black olives ·
roasted pine nuts · Feta cheese Caesar dressing
- Orange grilled duck salad \$21.00
Farro golden raisins · rocket · arugula · radish ·
Blood orange balsamic vinaigrette
- Oven roast beet salad \$15.00
Red and gold beets · Organic mixed leaf
· Toasted chick peas in ginger oil ·
pecans · crispy goat cheese · lemon vinaigrette

Entrees

- Catch of the Day 'Market Price'
Mixed greens or grilled vegetables
· Parmesan potato · passion fruit oil ·
- Mount Gay Rum shrimp kebab \$18.00
Mango salsa · sweet potato fries
- Peppercorn Ribeye Steak \$27.00
Parmesan potatoes · garlic vegetables ·
blue cheese sauce
- Plantation Creole Fried Snapper \$24.00
Christophine slaw · pico · fungee ·
fried plantain · avocado

Desserts

- Caribbean Guava Bread Pudding \$9.00
Traditional bread pudding baked with guava ·
nutmeg · whipped cream
- Apple Crisp \$9.00
Served with a scoop of vanilla ice cream
· Salted caramel ·
- Sorbet Bowl \$9.00
A selection of island made Sorbet