



Design your own set menu with...

a sample menu of Zest dishes crafted by Executive Chef Cindy Hutson.  
Our chefs will personally customize a menu to suit your individual needs.

**4 COURSES**

*\$70pp*

*Soup/Salad*

*Appetizer*

*Entrée*

*Dessert*

**5 COURSES**

*\$90pp*

*Salad*

*Soup*

*Appetizer*

*Entrée*

*Dessert*

Supplement charges may apply  
Some dishes are seasonal and upon availability

*Parties of 40 or more must have individuals preselect their courses*

~MENU~

Choose 3 from each course

~APPETIZERS~

JAMAICAN CLASSIC SOUPS & BISQUES

*With Fresh Local Ingredients*

~~~

LOCAL LOBSTER SALAD (supplement \$5pp)

*~upon availability~*

~~~

“MRS. BROWN’S” HEIRLOOM TOMATO & FETA STACK

*With Local Heirloom Tomato, Arugula and Feta Cheese*

*Drizzled with Agrumato Lemon Oil & Sorrel Reduction*

*~Seasonal~*

~~~

LEMON ROASTED GARLIC CAESAR

*Romaine Hearts, Shaved Imported Reggiano Parmesan and Lemon Sizzled Wontons*

~~~

THE CLIFF BLT SALAD

*With Romaine, Mixed Greens, Vine Ripe Tomatoes, Crumbled Applewood Smoked Bacon  
& Crumbled Blue Cheese in a Buttermilk Pink Peppercorn Ranch Dressing*

~~~

BAKED BRIE SALAD

*A Triangle of Puff Pastry, Julienne of Apple, Toasted Almonds & Baby Greens*

*With Lavender Vinaigrette*

~~~

NORMA’S TERRACE SALAD

*Belgium Endive, Mango, Papaya, Orange & Grapefruit Segments, Avocado, Cucumber Curls,  
Candied Pecans, Feta Cheese and a Minted Passion Fruit Vinaigrette*

~~~

LOCAL KALE SALAD

*Grilled Pineapple, Heirloom Tomatoes, Arugula and Toasted Cashews*

*In a Ginger Sorrel Flower Greek Yogurt Dressing*

~~~

MANGO MOZZARELLA SALAD \$12

*Crisp Greens, Arugula, Local Heirloom Tomatoes & Seasoning Pepper Vinaigrette*

~~~

CUBAN STYLE BACALAO FRITTERS

*With Roasted Garlic Aioli*

~~~

SHRIMP FRITTERS

*With Roasted Red Pepper Coulis*

**~APPETIZERS~**

*...Continued*

**LOCAL CATCH OF THE DAY CEVICHE**

*Red Onion, Green Mango, Citrus Juices, Ginger, Cilantro, Red & Yellow Peppers*

~~~

**CHILLED "PEPPA" SHRIMP COCKTAIL**

*Pickled Carrot, Onion, Sweet & Scotch Bonnet Peppers & Plantain Chips*

~~~

**SALMON or TUNA POKE (supplement \$3pp)**

*Toasted Macadamia Nuts, Red and Yellow Peppers and House Made Mae Ploy*

*~upon availability~*

~~~

**WEST INDIAN PAN SAUTÉED LOBSTER CAKE (supplement \$5pp)**

*Drizzled with Coconut Red Thai Chili Sauce with Papaya Green Mango Salsa  
And Micro Green Salad*

~~~

**BEGGAR'S PURSE**

*Salt Fish & Ackee Vol Au Vent*

*Or*

*Curried Chicken*

~~~

**RUM BRAISED CERTIFIED ANGUS BEEF SHORT RIBS (supplement \$3pp)**

*With Caribbean Butter Beans, Vine Ripe Tomatoes and Truffled Gnocchi*

~~~

**CALLALOO RAVIOLIS**

*In a Pepper Pot Sauce*

~~~

**OXTAIL RAVIOLIS (supplement \$3pp)**

*With a Brandied Button Mushroom Demi Topped with Truffled Crema*

~~~

**LOCAL LOBSTER RAVIOLI (supplement \$5pp)**

*In a Creamy Corn Veloute, Charred Corn, Mushrooms and a Micro Green Salad Tossed in Truffle Oil*

~~~

**SURF & TURF RAVIOLIS (supplement \$4pp)**

**LOCAL LOBSTER RAVIOLI & SHORT RIB RAVIOLI**

*~upon availability~*

~ENTREES~

GLUTEN FREE & VEGAN DISHES

*On request*

*Examples:*

EGGPLANT ROULADE

*Ricotta, Mozzarella & Feta Cheese in a Tomato Carrot Marinara*

~~~

STUFFED JERK TOFU

*With Portobello Mushrooms, Grilled Onions and Sautéed Calaloo*

FREE RANGE STUFFED CHICKEN BREAST

*Sautéed Spinach, Herbed Cream Cheese & Roasted Holland Peppers  
With Garlic Mashed Potatoes and Red Pepper Cream Sauce*

~~~

ROASTED WEST INDIAN PETITE CHICKEN

*Marinated in Traditional Caribbean Spices in a Piquant Brown Stew Sauce  
With Jamaican Rice 'N' Peas and Sautéed Broccoli*

~~~

JERKED SHRIMP, CHICKEN or SAUSAGE PENNE PASTA

*Sun Dried Tomatoes, Roasted Garlic Cloves, Shiitake Mushrooms  
And Fresh Torn Basil in a Light Cream Sauce*

~~~

PAN SAUTÉED CATCH OF THE DAY

*Marinated in Teriyaki and Sesame Oil with an Organic Orange Liqueur and Bacardi Limon Sauce  
Topped with Steamed Seasoned Chayote and Carrots on Buttery Boniato Mash*

~~~

SEARED LOCAL YELLOW FIN TUNA

*Marinated in Sesame Oil and Caribbean Spices  
With Wasabi Mashed Potatoes and Tropical Mango Papaya Salsa  
~upon availability~*

~~~

RED THAI & KAFFIR LIME BOUILLABAISSE (supplement \$10pp)

*Local Lobster, Shrimp and Other Fish from our Bountiful Waters  
& Aromatic Jasmine Rice*

*~upon availability~*

~~~

TOASTED CURRIED SHRIMP

*Steamed Rice, Mixed Vegetable and Sautéed Calaloo*

~~~

PAN SEARED LOCAL FRESH WATER RIVER PRAWNS or LOCAL CATCH

*In a Smoked Tomato Creole Sauce with Creamy Corn Polenta & Sautéed Local Vegetables*

*or*

*With Kaffir Lime Scented Jasmine Rice, Sautéed Asparagus & Key Lime Caper Butter Sauce*

~~~

BLUE MOUNTAIN COFFEE & COCOA ENCRUSTED SALMON

*With Creamy Corn Polenta, Sautéed Asparagus & Chipotle Agave Glaze*

~ENTREES~

...Continued

**LOCAL CATCH COCONUT RUNDOWN**

*With Sautéed Callaloo & Steamed White Rice*

*Catch Examples: Mahi, Snapper, Lobster (supplement \$10pp)*

~~~

**LOCAL CATCH OF THE DAY**

*With Bamboo Rice, Sauté Local Pak Choy and a Homemade Mae Ploy*

~~~

**ESCOVITCH SNAPPER**

*Jamaican Rice n Peas, Onions, Carrots, Chayote, Red and Yellow Peppers pickled in Cane Vinegar*

~~~

**HERB ROASTED LOCAL LOBSTER (supplement \$10pp)**

*New Zealand Cheddar Potato Gratin, Grilled Jumbo Asparagus*

*& Scotch Bonnet Garlic Herb Drawn Butter*

*~upon availability~*

~~~



**CERTIFIED ANGUS BEEF TENDERLOIN (supplement \$20pp)**

*With Manchego Cheese Truffled Mashed Potatoes and Sautéed Asparagus*

*With Shiitake Mushroom Port Wine Demi*

~~~



**SURF & TURF (supplement \$20pp)**

*Certified Angus Tenderloin & Roasted Local Spiny Lobster*

*With Manchego Cheese Mashed Potatoes, Garlic Herb Drawn Butter*

*And Shiitake Mushroom Demi*

*~upon availability~*

~~~



**COFFEE AND COCOA ENCRUSTED CERTIFIED ANGUS BEEF FLAT IRON STEAK**

Or

**BRAISED SHORT RIBS (supplement \$10pp)**

*With Roasted Garlic Aioli Potato Puree and Agave Glaze*

~~~



**CERTIFIED ANGUS BEEF CHURRASCO STEAK**

*With Cassava Fries, Sauteed Broccoli and Local Mango Chimichurri*

~~~

**PAN ROASTED PORK TENDERLOIN**

*With Guava Appleton Spiced Rum Sauce and South American Moros*

*Topped with Drunken Raisins Tropical Fruit Flambé*

~~~

**OVEN ROASTED LAMB CHOPS (supplement \$15)**

*With Goat Cheese Potato Puree, Sautéed French Beans and an Amarena Cherry Demi*

**~DESSERTS~**

**CHEF'S BREAD PUDDINGS**

*(example)*

**WARM GUAVA WHITE CHOCOLATE BREAD PUDDING**

*With Fresh Berry Coulis & Vanilla Bean Ice Cream*

~~~

**CHOCOLATE PEANUT BUTTER BOMB**

*Smooth Peanut Butter Mousse*

*On a Crunchy Peanut & Chocolate Cookie Crisp*

~~~

**ENGLISH STICKY TOFFEE PUDDING**

*Warmed Drizzled with Toffee Mousse*

*Al A Mode*

~~~

**CARROT CAKE ROULADE**

*With Cream Cheese Icing & Candied Pecans*

~~~

**COCONUT or MANGO TRES LECHES**

*Topped with Chantilly Cream, Mango Coulis & Fresh Mango*

~~~

**HOMEMADE SORBET & ICE CREAM SELECTIONS**

*With an Almond Tuile*

~~~

**CREAM CHEESE PANNA COTTA**

*With Jamaican Guava Compote and Almond Tuile Crunch*

~~~

**HOUSE MADE SPECIALTY CAKES FOR ALL OCCASIONS**

*Priced Accordingly*