



— THE —
**RESTAURANT AT
ROUND HILL**

**FINE DINE
DINNER MENU
TUESDAY**

AMUSE BOUCHE

SOUP

Green Pea Soup

smoked marlin, coconut mint crème fraiche, pumpkin oil, beets

GARDEN

Mango & Warm Crusted Brie

basil vanilla dressing, chili threads

CARIBBEAN SEA

Lemon Dill Mahi Mahi

warm potato, saffron run down sauce, tomato vierge

INTERMEZZO

Lemonade Pineapple Sorbet

basil seeds

ENTRÉES

Roasted Red Tail Snapper

wilted organic greens, pumpkin puree, coconut oil

OR

**Grilled Lamb T-Bone Steak
with Fennel Salsa Verde**

whipped garlic potatoes, pickled arugula leaves

DESSERT

Mochaccino Mousse

Pinot Noir Cremeux, Puff Noodles, Maldon Salt

\$110

Plus 10% Government Tax and 15% Service Charge

**please inform your server of any food allergies*

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness*