

Pink Sands Dinner Menu

Starters

Baby Green Salad

Goat Cheese, Roasted Sweet Peppers, Lemon Herb Dressing
\$15-

Ravioli

Butternut Squash, Sugarcane Shrimp Skewer, Pine Nuts, Brown Butter
\$18-

Almond Crusted Scallop

Spanish Chorizo, Cilantro Coulis, Sauvignon Butter
\$17-

Organic Spinach

Crispy Bacon, Grapefruit Citrus, Warm Ice Wine Vinaigrette
\$15-

Lobster Cake

Tahitian Vanilla, Pomegranate, Salted mango, Micro Pea Shoots
\$21-

Flatbread Pizza

Prosciutto De Parma, Shitake Mushrooms, Aged Manchégo, Smoked Salt, Arugula, Shaved
Black Truffle
\$17-

Lobster Bisque

Crème Fraiche, Brandy
\$15-

For your convenience a 15% service charge will be added to the bill.

Executive Chef
James Van Dyke

Entrees

Half “Poulet Rouge” Free Range Chicken	\$39-
Salsify and Sweet Corn Hash, Micro Herbs, Wood Roasted Piquillo Peppers, Tamarind Glaze	
Rack of Lamb	\$44-
Bacon Braised Greens, Herb Roasted Red Potato, Natural Jus	
Pork Tenderloin	\$36-
Pancetta Wrapped, Grilled Fennel, Sous-Vide Potato, Acacia Honey, Ancho Oil	
Grouper	\$42-
Mild Yellow Curry, Coconut Rice, Sweet Pepper Confetti	
Snapper Filet	\$40-
Grilled, Winter Squash, Jicama Salad, Mint Basil Chimichurri	
Pepper Pot	\$37-
Shrimp, Scallop, Mussels, Tomato and Saffron Broth, Rustic Baguette	
Agnolotti Pasta	\$33-
Lobster, Sweet Potato, Oil Cured Tomato, Brown Butter, Aged Manchego	
Rib Eye	\$43-
14oz Grilled Rib Eye, Asparagus, Roasted Garlic Potatoes, Green Peppercorn- Cabernet Sauce	

Sides - \$7 each

Sweet Corn Hash, Coconut Rice, Asparagus, Jicama Salad, Green Beans, Steak Fries, Grilled
Fennel, Wilted Spinach

-Substitutions are \$5-

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Executive Chef
James Van Dyke