

The Reef – Restaurant Week 2019



Appetizers

New England Clam Chowder

Local clams, cream, dill and bacon

Oyster Rockefeller

Baked Local Oysters with spinach and panko, parmesan cheese

Coconut Shrimp

A down island classic with sweet chili sauce

Heirloom Tomato Salad

Petite greens, watermelon, shaved fennel, cotija cheese with cilantro-lime vinaigrette

Steak Tartar

Shallots, bell peppers, quail eggs, truffle oil and Pancetta

Entrees

Seared Local Sea Scallops

Local scallops pan seared perfectly with watermelon, street corn and squash blossom aioli

Panko Crusted Lamb

Lamb with house panko crusted served with a basil mint yogurt puree and jasmine rice

Filet Mignon with Port Wine Reduction

Classically prepared to temperature fresh cut 10oz filet topped with port wine reduction served with garlic truffle mashed potatoes and grilled vegetables

Lobster Risotto

Creamy lobster risotto with white wine, shallots, sage, potato and buttered blueberries

Desserts

Deconstructed Goat Cheesecake

Mango Panna Cotta