

Tradewinds Dinner Menu

Starters

Grilled Octopus	\$22
<i>Bulgar Wheat, Kale, Braised Celery and Harrisa Yoghurt</i>	
Beef Carpaccio	\$21
<i>Brioche, Parmesan Reggiano, Garlic and Mustard Aioli and Local Arugula</i>	
Pork Steam Buns	\$19
<i>Seared Pork Belly, Cucumber, Chard Spring Onion and Pineapple Jam</i>	
Peter Island Caesar	\$18
<i>Romaine and Bib Lettuce, Tortola Avocado, Parmesan and White Anchovy</i>	
Baby Heirloom Tomatoes	\$20
<i>Compressed Watermelon, Buffalo Mozzarella, Garden Basil</i>	

Events

Wednesday	Manager's Cocktail Reception & Caribbean Buffet, 6 PM, Deadmans Beach Bar & Grill
Thursday	Wine Dinner, 7 PM, Tradewinds Wine Room, 5 courses/5 wines
Saturday	Grand Gala Buffet, 6:30 PM, Tradewinds Restaurant

(All events subject to change. Please inquire with the front desk)

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Entrées

Grilled Ahi Tuna	\$43
<i>Shrimp and Lentil Fritters, Chorizo Sofritto and Tomato Jam</i>	
Pan Seared Grouper	\$44
<i>Coconut Curry, Bok Choy, Eggplant, Jasmine Rice and Peanuts</i>	
Grilled Beef Tenderloin	\$45
<i>Mount Gay BBQ, Grilled Mushrooms, Potato Puree, Angry Onions</i>	
Ricotta Gnocchi	\$31
<i>Sweet Corn Puree and Chard Corn with Asparagus and Burrata Cheese</i>	
Sous Vide Duck Breast	\$38
<i>Duck Broth Infused with Peter Island Lemon Grass, Smoked Leeks Local Cabbage and Dumplings</i>	

***We prepare only the freshest fare here on Peter Island.
Only the finest could compliment the natural splendor that surrounds us.***

By Executive Chef Todd Howard