

Feathers Restaurant

Please note that there is a required dress code. Ladies: semi-formal and Gentlemen: collar shirt, long pants, dress shoes / closed shoes.

APPETIZER

Fried Artichoke Bottom - Served with warm Goat Cheese, with Garlic Aioli and Tomato Coulis.

Crayfish and Vegetable Spring Roll - Served with dipping Jerk Sauce and Papaya Ginger.

Anis Cured Smoked Salmon - With Pea Pancakes and a Citrus and Red Onion Marmalade.

Escargot En Robe - Simmered in Vermouth, Aged Rum, Heavy Cream and a touch of Garlic presented in Vol-Au-Vent with Rosemary Aioli.

Roasted Jerk flavored Vegetables - Accompanied with Brie Cheese and Port Vinaigrette.

SOUP

Soup Of The Day.

Westmorelites Dasheen & Coconut Vichyssoise - Topped with Sweet Potato Chips.

Authentic Jamaican Bouillabaisse - With Grilled Seafood.

SALAD

Grange Hill Caesar Salad - With Bloody Bay Crabmeat and Peppers.

Pineapple Elize - Jamaican Pineapple emoured with Julienne of Peppers Assorte. Served in a Tortilla Crown, enhanced with Scallion and Orange Oil.

Mondeville Salad - Mixed Greens with Grilled Plantain, Artichoke Heart and Papaya Tangerine and Lime Dressing.

ENTRÉE

Turkey Roulade - With a Cilantro flavored Apple salad And Champagne Vinegar infused with Pink Peppercorns.

Tea Rubbed Pork Loin - With Onion Jam accompanied with Pumpkin and squash Ragout, Natural Au Jus with Thyme Essence.

Egg Roll Lamb Rack - Wrapped in Seaweed and Calaloo Salad. Served with a Wasabi scented Au Jus.

Horseradish and Dasheen Encrusted Salmon - Placed on a Beet and Orange Sauce.

Grilled U.S. Beef Tenderloin - With Molasses Braised Mushroom, Feta and Red Cabbage a top Papaya and Yam Au Gratin.

Tampenade and Pesto Coated Snapper - Accompanied with Saffron Beurre Blanc.

Oven Roasted Vegetable Casserole

DESSERT

Chocolate Hazelnut Bar - With Mango and cappuccino Sauce, Decorated with Roasted Hazelnut and Chocolate Décor.

Jamaican Wild Chocolate Cheese Cake - Flavored with Orange Liquor, married with a Black Pepper Tulip and a Burnt Orange Sauce.

Strawberry Linzer Tort Delight - Ensemble with Tropical Fruits, painted with a Rainbow Sauce.

Ice Cream - Negril Tropical Desire. Accompanied with a Fruit Compote and Nougatine Biscuit.

Feathers Specialize Coffee is available with dessert.
