



The Cliff at Cape

Appetizer

Seared Foie Gras, Caramelized Onions, Sweet Potato Chips
EC\$55 US\$21

Caramelized Scallops with Cauliflower Risotto
Chorizo Veloute
EC\$50 US\$19

Linguini of Golden Chanterelles & Soya Beans
EC\$45 US\$17

Warm Tart of Roma Tomatoes, Black Olives
EC\$35 US\$14

Crispy Goats Cheese Ravioli, Big Eye Tuna Tartare
Cucumber Salad
EC\$45 US\$17

Entrée

Five Spiced Duck Breast, Creamed Corn, Madeira & Morels
EC\$95 US\$36

Butter Roasted Beef Fillet. Mushrooms, Shallots. Red Wine Sauce
EC\$110 US\$42

Braised Turbot with Curried Parsnips,
Shellfish Ravioli, Carrot & Ginger
EC\$105 US\$40

Roast Local Rabbit, Pumpkin Puree, Bacon Dust
EC\$95 US\$36

Caramelized Shrimps, Spiny Lobster Broth
"Macaroni & Cheese"
EC\$110 US\$42

Romantic Private Dinners on Rock Maison and Gazebo, Ask your sever for details
All prices are subject to 8% Government tax & 10% service charge