



DINNER MENU

*WINE PAIRING \$10 (4OZ POUR)

GF (GLUTEN FREE) | D (CONTAINS DAIRY) | G (CONTAINS GLUTEN) | DF (DAIRY FREE) | NF (NUT FREE) | N (CONTAINS NUTS) | V (VEGETARIAN)

Appetizers

HAND-ROLLED POTATO GNOCCHI

Rock Shrimps, Tomato, Porcini Sauce G, DF, NF \$27

Paired with Oggi Pinot Grigio, Veneto Italy

TAGLIATELLE OF TUNA with ORGANIC SHOYU SAUCE, FRESH WASABI

Torched Avocado, Meyer Lemon, Radishes GF, DF, NF \$28

Paired with Sancerre Blanc L'Etincelle, Sancerre, France

HAMACHI and CONCH CEVICHE, LECHE DE TIGRE, AVOCADO PURÉE GF, DF, NF \$28

Paired with Sancerre Blanc L'Etincelle, Sancerre, France

GRILLED BABY ROMAINE, GRILLED FOCACCIA

Bacon, Parmesan Custard, Caesar Dressing D, G, NF \$22

Paired with Oggi Pinot Grigio, Veneto, Italy

OPEN-FACE RAVIOLI with CAMELIZED BUTTERNUT SQUASH

Hon-shemeji Mushrooms, Fresh Goat Cheese, Citrus Beurre Blanc V, G, D, NF \$26

Paired with Kendall Jackson Chardonnay, California, USA

HAMACHI TIRADITO with YELLOW PEPPER

Citrus, Chargrilled Tomatillo GF, DF, NF \$28

Paired with Sancerre Blanc L'Etincelle, Sancerre, France

HEIRLOOM TOMATO SALAD, ROASTED BEET CONFIT

Almond Nougatine, Aged Balsamic, Extra Virgin Olive Oil V, GF, D, N \$24

Paired with Sancerre Blanc L'Etincelle, Sancerre, France

Entrées

GRILLED 14oz IBÉRICO DUROC PORK CHOP

Arabica Jus, Whole Roasted Purple Cauliflower, Brussels Sprouts GF, NF, D \$45

Paired with Kendall Jackson Chardonnay, California, USA

PAN-SEARED RED SNAPPER FILET

Mini Curried Ratatouille, Grilled Calamari, Tomato Olive Oil Emulsion GF, DF, NF \$57

Paired with Kendall Jackson Chardonnay, California, USA

GRASSFED NIMAN RANCH US PRIME RIBEYE

Peppercorn Infusion, Yukon Gold Fondant Potato, Creamed Spinach D, G, NF \$70

Paired with Château La Courolle Saint-Emilion, Bordeaux, France

Prices are in US \$ and Exclusive of Government Tax of 12% and Mandated Service Charge of 10% that is shared by the entire staff.



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Entrées *continued*

ROASTED BEEF TENDERLOIN with TOASTED BRIOCHE FEUILLETÉE

Pan-seared Foie Gras, Black Truffle Port Wine Jus G, D, NF \$80

Paired with Château La Courolle Saint-Emilion, Bordeaux, France

OVEN-ROASTED FREE RANGE CHICKEN BREAST, TUSCAN STYLE

Lemon and Roasted Garlic Jus, Roasted Baby Potatoes with Thyme and Prosciutto, Arugula Salad GF, D, NF \$39

Paired with Kendall Jackson Chardonnay, California, USA

SHRIMP LINGUINI, with TOMATO SAUCE, TIGER SHRIMP D, G, NF \$36

Paired with Oggi Pinot Grigio, Veneto, Italy

SLOW-ROASTED SEABREAM FILET

Zucchini Gratin, Tomato Salsa, Root Vegetable Emulsion D, GF, NF \$59

Paired with Kendall Jackson Chardonnay, California, USA

CAULIFLOWER STEAK, RAS EL HANOUT SPICES

Roasted Baby Carrots, Toasted Almonds V, GF, DF, N \$35

Paired with Sancerre Blanc L'Etincelle, Sancerre, France



Desserts \$14

WHITE CHOCOLATE CHEESECAKE MOUSSE

Almond Dacquoise and Blueberry Compote D, G, N

Paired with Bosc D'la Rei Moscato D'Asti, Northern Italy

CHOCOLATE TRUFFLES with CHOCOLATE GELATO

Warm Chocolate Espresso Foam, Almond Crumble D, G, N

Paired with Ramos Pinto Tawny Port Portugal

MERINGUE with LEMON CURD, SABLÉ BRETON

Fresh Strawberry, Vanilla Cloud D, G, N

Paired with Bosc D'la Rei Moscato D'Asti, Northern Italy

CHOCOLATE FONDANT DARK CHOCOLATE,

VANILLA ICE CREAM D, G, NF

Paired with Ramos Pinto Tawny Port Portugal

AFFOGATO, ESPRESSO, VANILLA ICE CREAM D, GF, NF

Paired with Bosc D'la Rei Moscato D'Asti, Northern Italy

Sides \$10

Creamy Mashed Potatoes GF, D, NF

Jasmine Rice G, DF, NF

Assorted Steamed Vegetables GF, DF, NF

Zucchini Gratin GF, DF, NF

French Fries GF, DF, NF

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WINDSONG | *On the Reef*
TURKS & CAICOS

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