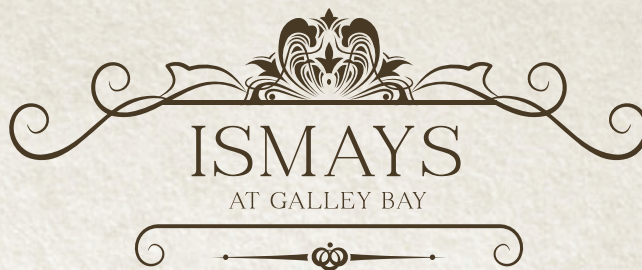




ISMAYS
AT GALLEY BAY





STARTERS

“Parfait” of Smoked Trout and Salmon, Fennel Seviche, Arugula Aioli

Asparagus and Herb Risotto with Baby Shrimp

Pressed Duck and Liver with Smoked Beef Brisket, Oregano Brioche, Truffle Remoulade

Duck “Pastrami” Salad, Grenadine Oranges, Pecans, Beet Root Dressing

Roasted Cherry Tomatoes, Chilled Caponata, Sweet Potato Wafers, Balsamic Reduction

Smoked Ham Chowder, Leeks and Seared Scallops

MAINS

“Gratin” of Shrimp

Crimson Grapes, Fresh Dill, Champagne Cream

Baked Escalope of Mahi Mahi with Olive and Pine Nut “Crust”
Parsley and Garlic “Veloute”

“Surf and Turf” Grill Seared Beef Mignon and Sauté of Shrimp
Fondant Potato, Lemon, Parsley and White Wine Emulsion

Pan Roasted Rack of Lamb

Red Skin Potatoes “Lyonnaise”, Garden Fresh Basil Scented Jus

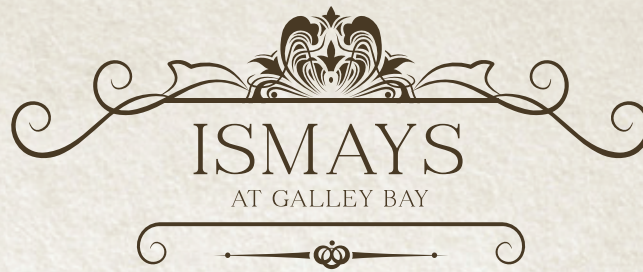
Duo of Pork

Slow Roasted Belly, Ham Wrapped Medallion, “Cassoulet” of Black Eyed Peas

Supreme of Chicken, Mushroom and Asparagus
Creamy Truffle Mash, Madeira and Tarragon Cream

Steamed Vegetable Parcel, Wild Rice and Tofu, Sun Dried Tomato Confit

The consumption of raw or undercooked foods may cause illness.
Menu items may be prepared in areas where peanuts and similar allergens are present.



ISMAYS

AT GALLEY BAY

DESSERTS

Hot Chocolate and Stem Ginger Lava Cake, Golden Vanilla Ice Cream

Quintet of Chocolate
Mocha Mousse, Whiskey “Shot”, Rich Rum Cake, Tart, White Chocolate Pistachio “Brownie”

Trio of Crème Brulee
Classic, Toffee Banana, Peach and Schnapps

Beetroot Panna Cotta
Paysanne of Fruits, Passion Fruit “Elixir”

Pear and Almond Tart
Red Wine and Cinnamon Glaze, Amaretto Ice Cream

Ismay’s Baked Alaska, for two to share
Caramel and Coffee Ice Cream, Sambuca Toasted Meringue

SELECT DIGESTIF’S

Rums

Angostura, 8 year, Trinidad
El Dorado, 12 year, Guyana
English Harbour, 5 year, Antigua
Pyrat “XO Reserve”, 12 year, Anguilla

Scotch Whiskies

Glenmorangie, 10 Year, Aged in Sherry Cask
Cutty Sark, 12 year
Johnnie Walker, Black Label

Cognacs and Armagnac

Hennessey
Courvoisier
Remy Martin
Sempé, Fine Armagnac

Grappa

Bottega, Coconut
Bottega, Cinnamon
Bottega Blackcurrant
Bottega Lemon
Cellini Bianca Cru

Miscellaneous

Tuaca (Italian Orange and Vanilla Liqueur)

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