



# VALENTINE'S DAY

## AT STRAWBERRY HILL

### APPETIZER

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BRIE WONTON SERVED WITH  
CARAMELISED ONION AND PEPPER  
JELLY DRIZZLE

GRILLED CURRIED SHRIMP SERVED ON A  
NEST OF CODFISH SWEET POTATO MASH

### SOUP

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JERK LOBSTER BISQUE

ROASTED TOMATO BASIL  
WITH BLUE CHEESE CROUTON

### SALAD

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MARINATED RED CABBAGE WITH  
CHO-CHO & APPLE SLAW, BALSAMIC  
REDUCTION

GARDEN GREENS WITH WALNUTS,  
STRAWBERRIES, GOAT CHEESE, PINK  
CHAMPAGNE DRESSING

### ENTRÉE

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SAGE RUBBED CORNISH HEN, BLACKWELL  
RUM SAUCE, WILD RICE AND SEASONAL  
VEGETABLES

PAN SEARED DUCK BREAST,  
GRILLED POLENTA, RED CABBAGE,  
POMEGRANATE SAUCE

SALMON ROSETTE WITH COCONUT  
RUNDOWN SAUCE, GARLIC MASH  
POTATOES AND BABY GREENS

CANNELLONI WITH TOMATOES,  
MUSHROOMS, CALLALOO AND  
TOMATO CAPER SAUCE

PETITE BEEF TENDERLOIN & BUTTER  
POACHED LOBSTER SERVED WITH  
PINK PEPPERCORN ON A CUMIN  
HONEY CARROT PUREE

### DESSERT

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MINI STRAWBERRIES CHEESECAKE  
PAVLOVA WITH FRESH BERRIES

DECEDENT CHOCOLATE TARTE

US\$110 PER PERSON / \$220 PER COUPLE  
PLUS TAX & SERVICE CHARGE  
INCLUDES A BOTTLE OF PASQUA ROMEO & JULIET PROSECCO PER COUPLE

STRAWBERRY HILL

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