Villa Pierre

MENU

PRIVATE CHEF EXPERIENCE

Renowned in Saint Lucia for the quality of his gastronomic haute cuisine, Chef Dylan offers a unique 4-course meal in-villa dining experience (for two) comprised of 4 selections:

BEEF

Appetizer
Ripe plantain with tropical salsa

Entrée
Carpaccio di Manzo – Thinly sliced raw beef tenderloin with arugula, shaved parmesan and lemon-truffle dressing

Main Course
Grilled Filet Mignon – Served with red wine reduction, roasted garlic mashed potatoes and seasonal vegetables

Dessert
Chocolate Fondant – Warm molten cake with vanilla bean ice cream

POULTRY

Appetizer
Chicken croquette with a fresh herb mayo

Entrée
Caprese Salad – Heirloom tomatoes, buffalo mozzarella, basil and balsamic glaze

Main Course
Herb-Roasted Chicken Breast – served with wild mushroom risotto and grilled asparagus

Dessert
Lemon Tart – Topped with raspberry coulis and a touch of mint

PRIVATE CHEF EXPERIENCE (SUITE)

■ FISH

Appetizer
Mango and tuna ceviche

Entrée
Seared Scallops – With cauliflower purée and crispy pancetta

Main Course
Pan-Seared Sea Bass – Served with saffron couscous, wilted spinach and citrus beurre blanc

Dessert
Tropical Panna Cotta – Infused with coconut milk and topped with fresh mango

■ VEGETARIAN/VEGAN

Appetizer:
Coconut Pumpkin Soup

Entrée
Provision balls with a fresh herb mayo

Main Course
Vegetable Moussaka served with Pierre's garden salad

Dessert
Locally grown Banana flambée