



CHRISTMAS MENU



BAR
CRUDO

CAYMAN ISLANDS

BY
GUY HARVEY



\$40 + 15% Gratuity



APPETIZERS

Oven roasted local grown pumpkin soup

West bay conch fritters

Jerk mayo

Classic César salad

Focaccia croutons, age parmesan, anchovies

MAIN COURSE

Snapper Cayman style

Roast potato & garden vegetables

Beef short ribs

Hoisian glaze slow cooked boneless beef short ribs
Yukon gold mash potato, sauté vegetables

Christmas turkey

All trimming of roast turkey, Yukon gold mash, buttered beans, honey glaze ham, cranberry jam

DESSERT

Key lime pie

NY cheese cake

Christmas pudding

English custard, brandy butter



\$45 + 15% Gratuity



APPETIZERS

Roasted sweet potato bisque

Fried calamari

Herb mayo

Harvey's house salad

Mix greens, tomato, cucumber, garbanzo beans,
house vinaigrette

MAIN COURSE

Mahi Mahi

Breaded crispy mahi with lemon caper butter sauce,
steamed rice, butter vegetables', fried plantain

Breast of chicken

Grill chicken creamy mushroom sauce, mash potato
& vegetables'

Christmas turkey

All trimming of roast turkey, Yukon gold mash,
buttered beans, honey glaze ham, cranberry jam

Cream caramel

Christmas pudding

English custard, brandy butter



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APPETIZERS

Roasted Carrot and Coconut Soup

Baked brie

Mix greens, walnut, grapes, roasted garlic, and Melba sauce

Harvey's Greek salad

Onion, tomato, cucumber, olives, peppers, feta cheese, house vinaigrette

MAIN COURSE

Blackened Scottish salmon

Smoked bacon mash, summer roasted vegetables

Christmas turkey

All trimming of roast turkey, Yukon gold mash, buttered beans, honey glaze ham, cranberry jam

Beef & Reef

Hoisian braised boneless beef short ribs & grill tiger shrimps Potato fondant, ratatouille vegetables'

DESSERT

Cream Brule

Fresh berries

Oreo cheese cake

Christmas pudding

English custard, brandy butter

**BAR
CRUDO**
CAYMAN ISLANDS



\$55 + 15% Gratuity



APPETIZERS

Lobster bisque

Fried Goat cheese salad

Goat cheese fritters, roasted walnut, caramelize beet, hydroponics greens honey mustard

Wahoo pate

Homemade Smoked Wahoo pate with Parisian toast

MAIN COURSE

Fresh jumbo scallops & shrimp

Bacon wrap, chili honey glaze fresh scallops, grill tiger shrimp Mango, avocado salade, honey mustard dressing, caramelize walnut

Surf & turft

Five spice, grill NY sirloin, broil lobster tail, honey glaze sweet potato fondant Garlic French beans, veal jus

Christmas turkey

All trimming of roast turkey, Yukon gold mash, buttered beans, honey glaze ham, cranberry jam

DESSERT

Mango parfait

Passion fruit couli

Christmas pudding

English custard, brandy butter

