

# BREEZE

## STROLL DINNER

### FIRST COURSE

- JUMBO SHRIMP COCKTAIL half dozen, horseradish cocktail sauce, lemon
- BUTTERNUT SQUASH & APPLE BISQUE vadouvan masala, maple crema, toasted pepitas
- CRISPY BRUSSELS SPROUTS pomegranate molasses, toasted pistachio
- WARM PRETZEL dijon honey mustard, sea salt
- KALE CAESAR SALAD hearts of romaine, aged parmesan, cornbread crouton, roasted garlic parmesan dressing
- + grilled jerk chicken | 12 + chili citrus shrimp | 18



### SECOND COURSE

- ROASTED STATLER CHICKEN cranberry pecan stuffing, cider pan jus
- LOBSTER ROLL lettuce, celery, citrus aioli, brioche bun ( \$ 20 supplement)
- WILD MUSHROOM TRUFFLE RAVIOLI baby arugula, roasted mushrooms, lemon, parmesan cream sauce
- FISH CATCH roasted winter vegetables, leeks, mustard dill sauce
- NANTUCKET BAY SCALLOPS crispy potato, chorizo, tomato fennel broth
- RED WINE BRAISED BEEF SHORT RIB whipped potatoes, baby carrots, caramelized onion jus

-80-

JOIN US FOR DESSERT IN THE BREEZEWAY

LITTLE GEM RESORTS  
NANTUCKET • MARTHA'S VINEYARD • ST. JOHN, USVI

Executive Chef Michael Hervieux & Team

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions. We invite our guests to share any allergies, dietary restriction's & ingredient preferences with us so that we can tailor the menu to each individual order.