



Thursday

Farm to Table Family Style Dinner

Farm-to-table refers to a movement concerned with producing food locally and delivering that food to local consumers. We at Round Hill advocate our preference for the freshest ingredients and strive to educate our staff and guests about the link between farmers, farm communities, ancient food-production practices and the food we eat

Starters For The Table

Organic Pumpkin Soup

roasted Bodles Globe pumpkin, root vegetables

Roasted Citrus Beetroot

crumbled Flagaman artisanal goat cheese

Mixed Baby Green Salad

Round Hill herb vinaigrette

Smoked Marlin Yam Balls

Round Hill organic tatsoi, Spur Tree jerk mayonnaise

Entrée

Local Free Range Fried Chicken

organic passion honey sauce, homemade coconut buttermilk herb biscuits, grilled cilantro chili lime corn on the cob

Old Harbor Pride Torched Shrimp

lemongrass sauce, Chris Blackwell rum

Steamed Pedro Banks Snapper in Parchment Paper

organic vegetables, thyme

Charcoal Roasted Grouper

arugula tarragon aioli

Guava Glazed Slow Roasted Rosemary Pork Loin from Theodore Williams' Farm

papaya ginger chutney

Grass-fed Comfort Beef Stew

aromatic herbed dumplings, root vegetables, sage sour cream

Gungo Peas Gnocchi

pumpkin sauce, shaved fennel, arugula cream

Sides (each)

Coconut Rice & Peas with Escallion & Thyme

Steamed handpicked Callaloo

Roasted Sweet Potato with Rosemary Olive Oil

Ginger Glazed Carrots with Garlic Chives

Desserts (each)

Warm Mango Custard

Coconut Ice Cream

Pineapple Galette

Homemade Scotch Bonnet Ice Cream

Homemade Assorted Cookies

Vanilla Ice Cream

Triple Chocolate Banana Cake

Salty Sweet Caramel Sauce

Guava Sorbet

Coffee Ice Cream

“Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness”