



PINK SANDS

HARBOUR ISLAND

MALCOLM 51 DINNER

APPETIZERS

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| WARM POTATO LEEK SOUP smoked salmon, crispy potato, mushrooms | \$18 |
| TUSCAN KALE SALAD parmesan, shaved baby vegetables, buttermilk dressing | \$16 |
| BURATTA AND LOCAL TOMATO SALAD sunflower spouts and seeds, focaccia | \$18 |
| CHARRED OCTOPUS salad of fennel, faro, walnuts, feta, dill puree | \$20 |
| MUSHROOM TORTELLINI local lobster, treviso, lemon herb brown butter | \$22 |
| WHOLE GRILLED CALAMARI charred broccolini, caper salsa verde, lemon aioli | \$18 |
| RAW ZUCCHINI RIBBONS almonds, basil, lemon oil, fontina cheese | \$16 |

ENTRÉES

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| PAN ROASTED LOCAL FISH scallions, snap peas, fennel, garden tarragon pea puree | \$42 |
| LOBSTER AND SHRIMP LINGUINI kale, leeks, zucchini, parmesan lemon cream | \$44 |
| BRILAND BOUILLABAISSE lobster, conch, fish, peppers, fennel, curry coconut broth | \$46 |
| ORGANIC HALF CHICKEN Brussels potato salad, wild mushrooms, bacon thyme jus | \$36 |
| OPEN FACED SHRIMP LASAGNA ricotta, pecorino, eggplant, peppers, tomato cream | \$38 |
| 16oz KANSAS CITY STRIP STEAK thyme potato gratin, eleutherian greens, black garlic | \$48 |
| EGGPLANT CONFIT FETTUCINI zucchini, kale, walnuts, parmesan red pepper sauce | \$34 |

CHEF DE CUISINE: MARVIE KELLY
EXECUTIVE CHEF: JAMES E FOX III

————— 18% gratuity is added to your bill plus a 7.5% VAT for your convenience —————