

Seven day sample menu

Breakfast, lunch and dinner

TENACIOUS



Breakfast Menu

Each day there will be a featured breakfast option. Breakfast will be accompanied with fresh baked artisan bread, pastries, or muffins. Fresh fruit, yogurt, and fresh squeezed juice of the day will also be provided.

Day 1

Eggs Benedict

Smoked salmon or Canadian bacon, two poached eggs, hollandaise on an English muffin

Day 2

Grits and Grillades

Fried eggs, holy trinity, Andouille sausage and tomato gravy

Day 3

Chicken Huevos Rancheros

Toasted corn tortillas, fried eggs, black beans, jalapeno, tomato gravy and Pico de Gallo



Day 4

Croque Monsieur

Tennessee country ham, Gruyere on sourdough bread with béchemel, seared tomatoes, topped with poached eggs

Day 5

Biscuits n' Gravy

Homemade buttermilk biscuits with sausage gravy, Applewood smoked bacon and eggs anyway

Day 6

Southwestern Frittata

Avocado, sundried tomato, chipotle, topped with chili verde and Vermont cheddar cheese

Day 7

Quiche

Halloumi cheese, Parma ham, spinach, heirloom tomatoes and mushrooms



Lunch Menu

Day 1

Jumbo Lump Crab Salad

Avocado, tomato, bacon, Parmesan, cucumber, garlic aioli, lemon oil, and micro greens

Dessert

Lemon Granita

Served with fresh raspberries

Day 2

Grilled Kobe Filet

Butternut squash purée, sautéed haricot vert, blistered grape tomatoes with a red wine demi glacé

Dessert

Flourless Chocolate Torte Cake

Chocolate sauce, vanilla bean whipped cream, charred strawberries

Day 3

Shrimp and Quinoa Salad

Jumbo Gulf shrimp stuffed with lump crab, quinoa, roasted summer squash, arugula and lemon thyme vinaigrette

Dessert

Pineapple Coconut Rum Sorbet

Served with toasted coconut



Day 4

Grilled Chicken and Orzo Salad

Grilled organic airline chicken breast, Meyer lemon orzo rice, shaved fennel, smoked poblano pepper and corn salsa

Dessert

Papaya Lime Sorbet

Served with fresh fruit salsa

Day 5

Berkshire Pork chop and Chickpea Salad

Slow smoked Berkshire pork chop, crushed chickpeas, cucumber, chicory, grilled carrots, red onion and lemon tahini dressing

Dessert

Frozen Peach and Summer Berry Parfait

Day 6

Caribbean Fish and Chips

Semolina dusted Red Snapper, Jalapeño coleslaw, Yukon gold chips with banana ketchup

Dessert

Vanilla Bean Sabayon Martini

Served with white chocolate and fresh berries



Day 7

Hangar Steak Salad

Grilled marinated hangar steak with chimichurri, peppers, onions, toasted tortillas, grilled vegetables, Buffalo mozzarella cheese, finished with a balsamic reduction

Dessert

Kahlua Kona Coffee Panna Cotta

Served with candied pecans and a vanilla tuile

Dinner Menu

Day 1

Canapé

Raw Kumamoto Oyster

Cold smoked Pacific Kumamoto Oyster with Osetra caviar, preserved lemon oil, and champagne mignonette

1st Course

Miso Chicken Salad

Asian Greens, Mandarin oranges, edamame, fried wontons, with miso vinaigrette

2nd Course

Sesame Crusted Ahi Tuna

Served with warm soba noodle, shitake, Nori, Tamari salad and Sake braised Bok Choy

Dessert

Coconut Lime Cheesecake

Pistachio Crust, Mango Coulis sauce



Day 2

Canapé

Bahamian Hog Snapper Ceviche

Fresh Hog Snapper cutlets, mango, sweet bell pepper, lime, mint chiffonade

1st Course

Cioppino Stew

Roasted tomato Saffron broth, grouper, diver scallops, littleneck clams, served with roasted garlic ciabatta bread

2nd Course

Herb Crusted Rack of Lamb

Golden raisin and goat cheese cous cous, sautéed broccolini

Dessert

White Chocolate Blueberry Trifle

Almond cake, vanilla bean Chantilly, toasted almonds



Day 3

Canapé

Scallop Carpaccio

Lemon Thyme oil, toasted shaved garlic, and fleur del sol

1st Course

Roasted Beet Salad

Roasted red beets, arugula, shaved fennel, goat cheese, raspberry Vinaigrette

2nd Course

Crispy Skin Salmon

Served with sweet potato hash, haricot vert and lemon dill buerre blanc

Dessert

Port Poached Pear

Bartlett pear, anise cinnamon glaze, served with homemade ginger ice cream



Dinner Menu

Day 4

Canapé

New Orleans BBQ Shrimp

Pan seared marinated jumbo gulf shrimp, spicy barbeque beer butter sauce, served with French baguette

1st Course

Pork Belly Salad

Two day cured, braised pork belly, green apple wedges, micro greens, with cranberry vinaigrette

2nd Course

Chicken Picatta

Parmesan panko crust, whipped Yukon potatoes, wilted spinach, crispy capers with lemon caper brown butter

Dessert

Madagascar Vanilla Bean Crème Bruleé
Served with cinnamon white chocolate Biscotti



Day 5

Canapé

Chicken Satay

Garlic and herb marinated grilled chicken, skewered, finished with a spicy Thai peanut sauce

1st Course

Coconut Thai Curry Soup

Served with prawns, mussels, lemon grass, chilies, snap peas, cilantro, and lime

2nd Course

Pan Seared Halibut

Served with truffle risotto, chives, roasted broccoli, lemon essence

Dessert

Peanut Butter Chocolate Ganache Cake
Served with homemade Oreo ice cream

Dinner Menu



Day 6

Canapé

Fresh Cracked Stone Crab Claws
Served with roasted garlic lemon herb aioli

1st Course

Greek Salad

Romaine lettuce, olives, heirloom tomatoes, capers, pickled fennel, cucumber, fried feta, red wine vinaigrette, Greek olive oil

2nd Course

Broiled Duck Breast

Roasted herbed Fingerling potatoes, braised Brussel sprouts, crushed cannellini beans, baby carrots, sweet cherry reduction, sour plum glaze

Dessert

Pecan Pie

Black Strap molasses glaze, homemade maple bourbon ice cream

Day 7

Canapé

Cucumber bites

English cucumber stuffed with whipped herb goat cheese, sundried tomato, finished with aged balsamic reduction

1st Course

Heirloom Tomato and Watermelon Salad

Heirloom tomato, watermelon, arugula, julienned red onion, radish, feta, mint, basil, balsamic vinaigrette

2nd Course

Sea Scallop Stuffed Lobster Tail

Grilled Spiny lobster tail, seared sea scallop, lemon saffron rice, black bean salsa, grilled asparagus, finished with toasted almond brown butter sauce

Dessert

Key Lime Pie

Graham cracker crust, strawberry coulis





Chef – Mark Miller

Interests/Languages:

Surfing, diving and soccer

Basic Spanish



Mark was raised in Florida and grew up next to the white sands of Pensacola Beach. He is one of three sons in a very close family, during his childhood they spent many a day out fishing together for local Red Snapper, Grouper and many more. From a young age Mark was intrigued by the creative and fun atmosphere of a busy kitchen. Over several years Mark has worked hard in a variety of restaurants including Pauls Ristorante Pensacola, The Grand Marlin, and Esca in New York (under chef David Pasternack). Over the last 7 years, Mark has learnt many techniques and has worked studiously to better understand skills, melding of flavours and textures. He is particularly able to produce delicious Italian and Mediterranean dishes along with Bahamas inspired recipes with the freshest catch of the day.

If he is not in the galley experimenting you can find him reading recipe books and culinary articles to keep his creative juices flowing. Otherwise Mark greatly enjoys an active life and can be found surfing, diving and playing soccer in his free time.