

**Foxy's Old Years Night 2008**



~~~~ **Soup** ~~~~

*Chilled Cream of Avocado*

*with local lobster medallions, and garlic-red pepper croustades*

~~~~ **Savoury** ~~~~

*Portabella Mushroom*

*marinated in a basil infused olive oil, grill seasoned and baked in puff pastry with a roast garlic paste. Served with red pepper and calaloo coulis'*

~~~~ **Seafood** ~~~~

*Medallions of Local Swordfish "aux Coquillage"*

*pan seared and simmered with fresh clams and mussels in a light saffron, fennel and tomato bouillon.*

~~~~ **Salad** ~~~~

*Belgium Endive and Asparagus*

*with habañero spiced chevre mousse, and hibiscus vinaigrette*

~~~~ **Entree** ~~~~

*Bajan Herb Rubbed Rack of Lamb*

*over a port wine demi-glace, with garlic mashed potatoes in a curried profiterole, zucchini Provançale, and fresh green beans sautéed in hazelnut oil*

~~~~ **Dessert** ~~~~

*Mango, Cay Lime and Strawberry Tart*

*in an almond cookie crust, with a French vanilla sauce*

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*Chilled Grand Marnier in Dark Belgium Chocolate Cups*

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*Coffee or Tea*