

The background is a light blue with a repeating pattern of stylized snowflakes and floral motifs. Several large, ornate Christmas ornaments are hanging from the top. They are decorated with intricate scrollwork, snowflakes, and floral patterns. The ornaments are in shades of light blue and white. Some are solid light blue, while others are white with light blue accents. They are arranged in a vertical line down the center, with smaller ones on the left and right sides.

Join THE EXECUTIVE CHEF
PASCAL MESSIER
and GUEST CHEF,
TODD GRAY FOR a

FESTIVE, SEASONAL
CHEF'S DINNER

Sanctuary
CAPCANA

A SALAMANDER RESORT

Please call 809.544.4343 ext. 5182
for reservations or more information

at THE BLUE MARLIN,
sanctuary RESORT

YOU'RE INVITED

CHEF'S DINNER HOSTED BY OUR VERY OWN
EXECUTIVE CHEF PASCAL MESSIER
FEATURING GUEST CHEF TODD GRAY

LOCATION:

Blue Marlin at the Sanctuary

DATE:

28th December, Wednesday

TIME:

Reception starts at 6:30pm
Dinner begins at 7:30pm

PRICE: \$60 all included
(hors d'oeuvres, four-course dinner,
all beverages including special select wines)

Note: In house guests on the all inclusive plan
may attend for a reduced surcharge of \$30.

Dining reservations will be done through the concierge.

SEASONAL MENU

PATIO CANAPES ON ARRIVAL

Sweet Corn and Crab Beignets with Citrus Remoulade

Peruvian Yellow Potatoes with Mayan Shrimp
and Crispy Shallots

FIRST COURSE

Salad of Caribbean Spiny Lobster with
Mango, Papaya, and Ginger-Pistachio Vinaigrette

FISH COURSE

Crispy Local Pompano Dominican Style
served over Coconut Rice with Avocado
and Piquillo Pepper Relish

MEAT COURSE

Duo of "Stateside" Black Angus Beef
Grilled Tenderloin and 24 Hour Shortrib with
Truffled Potatoes, Wild Field Spinach
and Rioja Gastrique

DESSERT COURSE

Baked Alaska "Moderne" with Hazelnut Ice Cream,
Gingerbread Cake and Spiced Rum Caramel

The number is 809.544.4343 ext. 5182