CHEF
PRIVATE DETECTIVE

JOSHUA SALVO

The Coconut Ceviche

FAMILY-STYLE MENU / BONAIRE

APPETIZER

Fresh White Fish Ceviche
Coconut lechedetigre

Sashimi
Chive oil & egg bottarga

Freshly Baked Bread & Breadsticks

MAIN COURSE

Lemon & Rosemary Risotto
Shrimp carpaccio & bisque

Fish Fillet
Beurre blanc sauce

SIDES

Mango Chutney

Roasted vegetables

DESSERT

Lemon Curd

A NOTE FROM THE ISLAND

Our menus follow the rhythm of the sea and the local harvest. All ingredients are subject to change based on daily market availability. For seafood courses, the fish variety is intentionally left open: we work directly with local fishermen to feature the day's catch. Depending on availability, varieties may include tuna, barracuda, mahi-mahi or wahoo.

PRIVATE DINING / ITALIAN ROOTS. CARIBBEAN SOUL.

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