CHEF
PRIVATE ~~DETECTIVE~~

JOSHUA SALVO

Lac Bay

7-COURSE MENU / BONAIRE

AMUSE-BOUCHE

Chef's Amuse-Bouche Selection

A small tasting inspired by the chef's imagination.

1ST APPETIZER

Sashimi

Chive oil & egg bottarga

2ND APPETIZER

Fresh White Fish Ceviche

Coconut leche

RISOTTO COURSE

Lemon & Rosemary Risotto

Shrimp carpaccio & bisque

MAIN COURSE

Fish Fillet with Beurre Rouge

Mango Chutney

PRE-DESSERT

Sicilian Granita

DESSERT

Lemon Curd, Basil & Amaretto

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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