CHEF
PRIVATE DETECTIVE

JOSHUA SALVO

# Washington Slagbaai

7-COURSE MENU / BONAIRE

**AMUSE-BOUCHE**

## Chef's Amuse-Bouche Selection

A small tasting inspired by the chef's imagination.

**1ST APPETIZER**

## Beef Tartare

**2ND APPETIZER**

## Pear, Gorgonzola & Parma ham

**RISOTTO COURSE**

## Red Wine Risotto

Parmesan cream & crispy guanciale

**MAIN COURSE**

## Pork Fillet

Potato mille-feuille&maracuyamustard sauce

**PRE-DESSERT**

## Mango & Passion Fruit Granita

Fresh mint

**DESSERT**

## Deconstructed Brownie

Chocolate mousse & mixed berry coulis

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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.

PRIVATE DINING / ITALIAN ROOTS. CARIBBEAN SOUL.

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