

Appetizers

Arugula Caesar:

with fried rock shrimp, Parmigiano, and pine nuts

Shrimp and tuna ceviche

with avocado, Thai vinaigrette, papadum, and coconut.

Middle Eastern spiced Lamb Slider

with chimi-churri mayo, heirloom tomato, and organic greens

Watermelon carpaccio

with goat cheese, pine nuts, balsamic, and local greens (V)

Temptation onion soup

Spiked with Cognac, and baked with Gouda and Gruyere.

Spinach –ricotta stuffed Ravioli with mushrooms sauce and fresh herbs (V)

“Caribbean Caprese” (V)

Heirloom tomato, mozzarella, avocado pesto, and root chips.

Grilled Portabello

Baked with roasted peppers, polenta, pesto, mozzarella. (V)

Rare Spicy Tuna

Arroz Pegao (Crispy rice), sashimi tuna, spicy mayo, avocado (\$7 supplement)

Mains:

Rack of New Zealand spring lamb

with sautéed spinach, mash potato, and peppercorn sauce (\$10 supplement)

Brie crusted Certified Angus Beef Fillet Mignon with cognac glazed mushrooms, mash potato, and caramelized shallot reduction

5oz...\$10 supplement 8oz...\$15 supplement

Short Rib Bolognaise

Pappardelle, short rib ragout, fresh basil, and parmigiano.

Seared Quack Quack

Duck breast with Italian sausage, cannellini beans, and Port wine braised red cabbage

Bay of Fundy Salmon

With pesto broth, Provencale vegetable, and mushroom risotto.

Roasted Branzino

With Caribbean spices, and Paella style risotto

Asian bbq chicken and shrimp “bowl”

With Hoisin, curry, peanuts, Asian veggies, cilantro, and rice noodles.

Eggplant Parmigiano

baked with San Marzano tomato sauce, 2 kinds of Mozzarella and fresh basil (V)

Desserts

Warm Chocolate cobbler with vanilla ice cream and pop rocks

Tempura Apple with vanilla ice cream and caramel

Flower pot banana cream pie.

El Dorado 12 yr Rum crème brulee with pina colada granita

White chocolate panna cotta with fresh passion fruit

Extra Side Orders:

Mac n Cheese...\$9

Spinach Mac n cheese...\$10

Sweet potato fries...\$6

Yucca Fries with Chimi-churri Mayo...\$6

Fried Plantains...\$5

2 courses... \$39

3 courses ...\$45

Signed copy of Temptation Restaurant cook book ...\$45

Special Glass of Moet & Chandon... \$10

Doing the cooking:

Chef Dino Jagtiani Culinary Institute of America 1994

Assisted by :
Lee, Oneka, Atoya, Denise