



# WINTER RESTAURANT WEEK

**PICK ONE FROM EACH COARSE**

**\$45 PER PERSON**

## ◆ **SMALL BITES**

### **iNine Soup Of The Day**

Our hearty soup of the day, slow simmered with aromatic herbs rich with a velvety finished.

### **iNine Petite Salad**

The house salad features fresh mixed greens, heirloom cherry tomatoes, crisp cucumbers, thin sliced red onions delicately dressed in an aged balsamic vinaigrette. *Add Grilled Steak \$7.*

### **Bahama's Trip Crab Cake**

Golden crab cakes hand formed from colossal lump, blue crab claws, sweet corn, bell pepper, onions. Served alongside a vibrant curry infused tartar.

### **iNine Veggie Patties**

Hand crafted patties filed with savory seasonal vegetables with a perfect crisp crust. *Substitute Smokey Beef BBQ \$2.*

## ◆ **DESSERT**

### **Queen's Bread Pudding**

Fruit studded brioche lightly toasted and served warm complemented by vanilla ice cream. *Pairs well with Champagne.*

### **Parian Crème Brulée**

Silky vanilla custard finished with a thin caramelized sugar crust delicately torched offering a gentle cracking with every spoonful. *Pairs well with Espresso.*

## ◆ **ENTRÉE**

### **Bistro Kreyol Gumbo Add \$10**

An exquisite seafood medley simmered in earthy Djon Djon mushroom sauce, fresh okra, seasonal veggies layered over Djon Djon rice topped with tender snapper fillet and crowned with sweet blue crab. *Pairs well with Cancun First Class Cocktail.*

### **Island Oxtail**

Tender braised oxtail slowly cooked in a deeply flavorful sauce atop fragrant coconut rice with sautéed cabbage, bell pepper and carrots accompanied by extra gravy. *Pairs well with Nephew Punch Cocktail.*

### **Vegan Bowl**

Warm and hearty quinoa, creamy curry chickpeas, grilled shiitake mushrooms, sautéed zucchini and caramelized maduro plantains for a perfect balance. *Pairs well with Whale Route Sauvignon Blanc.*

### **Egwusi**

A traditional West African ground melon seed soup, with aromatic herbs, tender cuts of beef, vegetables and ground smoked fish served alongside pounded yam. *Pairs well with Hispaniola Cocktail.*