



May 2011

Dear Guest:

On Behalf of my team, I take this opportunity to welcome you to Temptation. Please allow yourself to capture the essence of the sounds, sights, aromas, and flavors all working in synergy to awaken your senses. (your hostess Asha Jagtiani)

Palate Teasers

Caramelized Georgia Vidalia Onion Soup

Spiked with Heineken, Hennessy, honey and thyme baked in the oven with Gouda and Gruyere cheeses...\$15

Lobster-Butternut Squash Bisque

With fresh tarragon...\$16

Warm goat cheese beignets (Vegetarian)

With rosemary honey, raspberries, and pecans ...\$16

Coconut Curried Lump Crab Cake

With pineapple salsa and ginger chip...\$18

Tomato-Basil-Mozzarella "threesome"

3 different tomatoes, 3 different basil's, 3 different mozzarellas...\$19

Seared Foie Gras PB&J

With red wine poached pears, melted peanut butter, and puff pastry...\$26

Sashimi Tuna "Crudo"

With soy, lemon, plantain, cucumber, truffle oil, and avocado...\$17

Grilled Pear Salad (Vegetarian)

Anguilla's Hydroponic garden greens tossed with crumbled bleu cheese, sugar roasted pecans, grilled pears and rosemary infused balsamic vinaigrette...\$15

Homemade Spinach-Ricotta Ravioli (vegetarian)

With fricassee of cultivated mushrooms, truffle oil and arugula...\$19

Bruschetta Sampler(vegetarian)

Heirloom tomato-Parmigiano, chickpea masala with sweet potato, eggplant-portabello, and brie-apple-walnut...\$16

As a courtesy to other diners we request that you smoke at the bar area only.