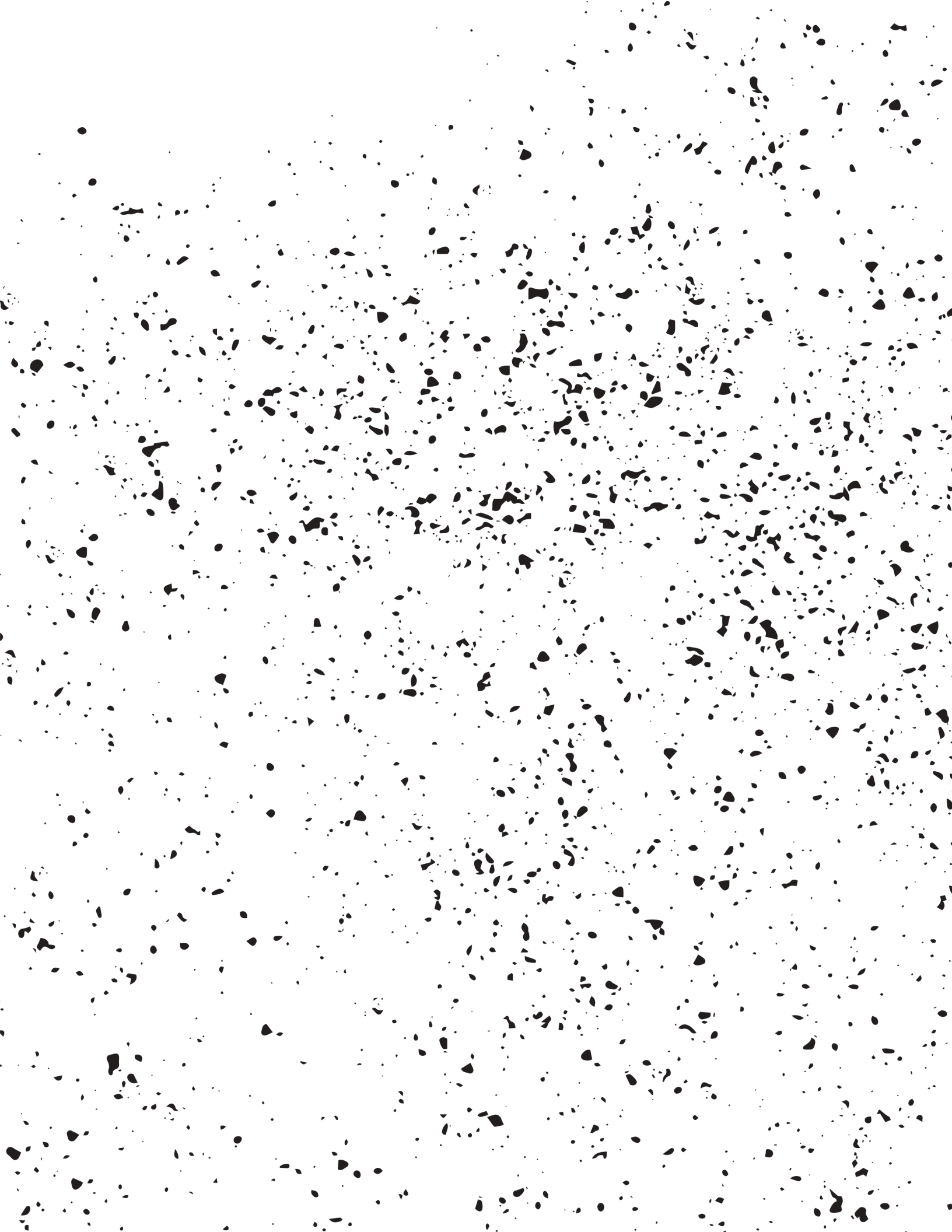


**N I N A**



# LAND SEA FIRE

We all come from different origins,  
different cultures, different stories,

**FIRE** (NINA) connects us,  
as we sit together and unite.  
Let us share our experiences.

by *Diego Muñoz*

The St. Regis Cap Cana Resort is proud to celebrate and support the local farmers and craftsmanship in creation of our menus, including offerings of locally sourced and sustainability-certified meat, fish, fresh local produce and locally produced liquors that reflect the vibrant flavors of Dominican Republic.



# SNACKS

## **Freshly Shucked Keys Oysters** | GF, DF, NF

Classic mignonette, roasted chili oil

Price for Six

48

## **Tomato Carpaccio** | GF, V

Balsamic, stracciatella, basil

15

## **Freshly Sliced Culatello** | GF, DF, NF

Pickled strawberries and gherkins

24

## **Crab and Apple Mustard Beignet** | NF

Wasabi and habanero remoulade

16

## **Oyster and Bone Marrow Tartare** | GF, DF, NF

Chives

Price for Two

20

## **Crispy Potato Nest** | DF, NF

Wagyu tartare teriyaki, Crown Ossetra caviar, red shiso

48

## **Wagyu Tenderloin Beef Katsu** | NF

Toasted milk bread, spicy potato crisps, coriander

29

(GF) Gluten Free | (DF) Dairy Free | (NF) Nut-Friendly | (VG) Vegetarian | (V) Vegan

Kindly notify the server, chef or manager of any dietary restrictions or allergies before ordering.

Prices are in USD and subject to 18 % VAT and 10 % service charge. The St. Regis Cap Cana Resort only accepts cashless methods of payment, such as major credit, debit cards or room charge.



# APPETIZERS

## **Akami Tuna Tiradito**

Rocoto ponzu, wild rice, shiso

26

## **Baby Gem Lettuce Salad | GF, NF, V**

Avocado, quinoa, goat cheese dressing

23

## **Tomato Consommé | DF, VG**

Confit tomatoes, soba noodles, fresh leaves

23

## **Grilled Octopus**

Anticuchera, potato mousseline, black olives

31

## **Roasted Sweetbreads | NF**

Preserved lemons, creamy polenta, nasturtium

28

## **Slow Grilled Eggplant | VG**

Tamarind and Aji Panca Reduction, Tahini

14

## **Fried Pizza | NF, V**

Stracciatella, confit cherry tomatoes, pickled girolles

17

**Add:** Petrossian Royal Ossetra 30g | 170

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# MAINS

## **Grilled Miso Chilean Black Seabass**

Light dashi, sauteed mushrooms, scallions, broccolini

53

## **Grilled Halibut | GF, NF**

Roasted fish cream, carrot mousseline

38

## **Free-Range Chicken Breast | GF, NF**

Lemon and green asparagus risotto

28

## **Chicken and Lobster Ravioli | NF**

Zucchini and carrot, light bisque

52

## **Roasted Cauliflower | NF, V**

Garlic, dijon mustard and parmesan

23

## **Ricotta and Roasted Strawberry Agnolotti | NF**

Tomato Grilled Alaskan King Crab, Salmon Caviar

32

## **House Made Tagliatelle | NF, V**

Mushroom Porcini Cream and Sliced Button Mushrooms

23

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# GRILL BAR

## Snake River Farm Wagyu | NF, V

All cuts are Dry Aged

Wagyu Rib Eye 12.3oz - 26.4oz | 108 | 216

Wagyu New York Strip Steak 10.6oz | 98

Wagyu Filet Mignon 7oz | 86

Double R Ranch Outside Skirt Steak 10.6oz | 70

Double R Ranch Coulotte Wagyu Steak 10.6oz | 60

## Kurobuta

Kurobuta Pork Chop 12.3oz | 52

Kurobuta Pork Loin 8.8oz | 43

## Iowa Premium Black Angus | GF, NF

Black Angus Rib Eye 12.3oz - 26.4oz | 66 | 132

Black Angus New York Steak 10.5oz - 24.6oz | 65 | 130

Black Angus Filet Mignon 7oz | 60

## New Zealand Grass-Fed Lamb | GF, NF

Cutlets

48

## Grain-Fed Free-Range Chicken

Half marinated chicken, roasted chicken jus

35

House Béarnaise Sauce (GF, NF), Green Pepper Sauce (NF), Chimichurri Sauce (GF, DF, NF, VG), Choice of Side

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# SIDES

**Pomme Dauphinois** | NF, V

14

**Triple Cooked Pomme Pont-Neuf** | DF, NF

12

**Creamy Mashed Potatoes** | GF, NF, V

10

**Wilted English Spinach** | GF, NF, V

10

**Green Salad, House Dressing** | GF, DF, NF, VG

9

**Grilled Broccolini** | NF, V

With Hoisin Mayo, sesame and olives

17

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# DESSERTS

**Crème Caramel** | GF, NF, V  
Vanilla cream, raspberries  
15

**Chocolate Éclair** | V  
Raspberries, pistachio  
24

**Lemon Pie** | V  
Coffee, meringue  
15

**Season Berries Pavlova** | GF, NF, V  
Yogurt, mint  
15

**Dulce de Leche “Coulant”** | NF, V  
Banana ice cream, Confit orange  
18

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# SIDES

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**Creamy Mashed Potatoes (GF, NF, V) | 10**

**Wilted English Spinach (GF, NF, V) | 10**

**Green Salad, House Dressing (GF, DF, NF VG) | 9**

**Grilled Broccolini (NF, V) | 17**

With Hoisin Mayo, sesame and olives

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