

The image is a vertical split composition. The left half features a close-up, artistic view of palm fronds and a hibiscus flower, rendered in a warm, golden-brown monochrome palette. The right half shows a wider tropical beach scene at sunset, with several palm trees, a hammock strung between two trees, and a thatched-roof hut on the beach. The sun is low on the horizon, creating a soft, golden glow across the sky and water.

Piti Piton

RESTAURANT

ANSE CHASTANET
ST. LUCIA

Piti Piton Wines by the Glass

White

	Glass	Bottle
2007 Trivento Chardonnay	8.00	40.00

Barrel aged for 2 months in French Oak, the Trivento Chardonnay has a beautiful fragrant nose with hints of lemon and a touch of grassiness that leads through to a palate brimming with light, fresh, fruit flavors. The wine is dry and refreshing.

2007 Sauvignon Blanc Carta Vieja	8.00	35.00
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Delicate pale yellow color with faint green reflections, fresh, clean and intense nose, white current, fresh herbs and lime aromas are emphasized notes of sweet and asparagus, strong on the palate with a great balance and texture.

2006 Pinot Grigio Cantina Valdadige	8.00	40.00
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Its color is straw yellow, the nose is characterized by aromas of white flower and sensations of pear, green apple and exotic fruits. It is well structured and pleasantly fresh. It is produced by soft pressing of the grapes and off-the-skin fermentation.

*2007 Villa Maria Cellar Selection Sauvignon Blanc	16.50	70.00
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Gooseberry and Passion fruit characters dominate the nose with hints of lime and nettles. The wine is mouth filling with vibrant fruits and mid palate richness, finishing rich and racy with excellent length and crispness.

Red

2007 Trivento Pinot Noir	8.00	40.00
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Dark Crimson in color with flavors of red berries on the nose with a hint of beetroot and smoky oak. The palate has a rich, ripe, juicy cherry and slightly baked plum pie character, but a very good pinot with soft tannins.

2007 Santa Christina Toscana	8.00	40.00
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Ruby red in color with purple hues, with intense fruit aromas and pleasant floral hints. Well structured, soft and harmonious with soft tannins and lingering fruit at the finish.

2007 Trivento Malbec	8.00	40.00
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Quite a schisty quality wine with a certain raciness to the fruit, the wine has plenty of oak, with a spicy character and a touch of floral and bright, Kirsch- like cherry fruit on the palate. Excellent glass of wine with the spicy flavors really coming through.

2007 Merlot Carta Vieja	8.00	35.00
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Deep red, purple color, elegant expression of fresh red fruit, mainly raspberry, strawberry and red prune jam mixed with soft tones of vanilla and caramel. Friendly and soft on the palate, with good volume and medium structure.

*2005 Marques de Casa Cabernet Sauvignon	14.50	50.00
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This wine is aged for 18 months in new(35%) and old (65%) French Oak barrels, it is deep red in color with a bouquet of cherry, chocolate, black tar and smoke, leading to a smooth, almost silky texture with a long finish. Concentrated and full bodied.

Wines marked * are NOT covered by the All Inclusive package
All prices are quoted in US Dollars and are subject to 10% service charge and 8% Government Tax

Piti Piton

Steamed Smoked Salmon, Herb Potato Cake, Caper Dressing
and Seared Lime
US 20.00 | EC 55.00

Piti Piton Devilled Crab Salad Wrap with Thousand Island Dressing
US 25.00 | EC 8.75

Grilled Catch of the Day Salad with Caribbean
Spiced Potatoes and Limes
US 22.00 | EC60.50

Broiled Snapper Fillet on Sour Dough
with Warm Potato Salad
us 22.00 | EC 60.50

Daube of Squid with Day Boat Fish and Lots of Lime
US 26.00 | EC 71.50

Pesto Chicken and Mozzarella Open Toasted Sandwich
of Focaccia Bread
US 22.00 | EC60.50

(v) Gruyere Cheese, Mushroom and Chive Quiche with
a Spicy Tomato and Mint Relish
US 18.00 | EC 49.50

(v) Tortilla Chips Topped with Spicy Salsa,
Melted Cheese and Sour Cream
US 16.00 | EC44.00

(v) The Piti Piton Daily Pasta
(please ask your server)
US 18.00 | EC 49.50

Tortilla Chips topped with Spicy Salsa, Melted Cheese and Sour Cream
US 16.00 | EC 43.20

Home made Triple Chocolate Brownie with Chocolate Sauce and Ice Cream
US 10.00 | EC 27.00

Piti Piton Cheesecake with Cream (please ask for flavour)
US 10.00 | EC 27.00

St Lucian Fresh Fruit Glazed Tart (please ask for flavour)
US 10.00 | EC 27.00

Brown Sugar Meringue with Roseau Valley Bananas,
Vanilla Ice Cream and Butterscotch Sauce
US 10.00 | EC 27.00

