

# Three Palms



## The Legend of Three Palms

The Rose Hall Resort & Spa, A Hilton Resort, the Great House and Cinnamon Hill golf course are part of the original Rose Hall Estate, a working sugar plantation and former home to Annie Palmer – the White Witch.

In the 1860's, Annie married John Palmer, owner of the 6,000-acre Rose Hall plantation. Annie had grown up in Haiti and was schooled in black magic – a talent she used to rule over the plantation. During her reign, she poisoned her three husbands, burying their remains on property that is now part of the Cinnamon Hill golf course. Along with structural ruins and aqueducts from the original estate, the golf course has a collapsed tunnel that Annie used to ride her horse from one area of the estate underground several miles to suddenly appear in another area. Remains of the plantation's aqueduct system line the golf course, but that is not all that is left from the reign of the White Witch. See the palm trees beneath which Annie's three husbands are said to be buried...hence, our name, Three Palms.

## Starters

Red Pea Soup .....	\$8
root vegetables, crispy bacon strips	
Crab & Shrimp Bisque .....	\$10
corn bread croutons, nutmeg cream	
Great House Salad .....	\$8
mixed greens with an array of local vegetables, tamarind dressing	
Tomato , Onion and Crumbled Blue Cheese Salad .....	\$9
vine ripened tomatoes , red onion, white balsamic vinaigrette	
Rosemary- Country Pepper Shrimp .....	\$12
sautéed with white wine and red onions, sweet potato mash	
Beef Carpaccio .....	\$12
seared beef tenderloin, thinly sliced, annatto oil, pickled cucumber	
Chicken Saté .....	\$8
Appleton rum glaze, plantain mash	

# Entrées

Fillet of Snapper .....	\$29
ortanique reduction, jasmine rice	
Tuna Steak .....	\$36
seared with our homemade spice crust, sweet potato mash	
Chicken Breast .....	\$21
pimiento dusted , honey - tomato compote , herb spaetzle	
Seafood Rundown .....	\$31
shrimp, squid, mussels fish and scallops, poached in lemon grass - coconut milk , jasmine rice	
Catch of the day .....	\$31
Annato Rubbed Pork Loin .....	\$29
oven roasted, sour orange jus, plantain mash	

# From the Grill

prices includes one side dish and one sauce, additional sides \$7

Surf & Turf .....	\$48/ AIP25
Jumbo Shrimp and filet mignon	
Australian Rack of Lamb .....	\$42/ AIP 20
Filet Mignon .....	\$43/ AIP 20
Rib Eye Steak .....	\$45/ AIP 25
New York Strip Steak .....	\$40/ AIP 20

## Sides

- Baked Potato
- Sweet Potato Mash
- Steak Fries
- Creamed Callaloo
- Marked Vegetables
- Creamed Corn

## Sauces

- Red Wine Jus
- Smokey Chipotle
- Pepper corn

AIP dinner consist of a three course meal : starter , entrée and dessert  
No cash payment for Food & Beverages, please establish credit at the front desk  
A 10% service charge and a 10% sale tax will be added to all menu items