

The Grillroom at Mahogany Run



Gets a New Look

This picturesque greenside eatery sports a sophisticated décor.

By Carol M. Bareuther

If you think a lunchtime burger after a round of golf is the only reason to visit the Grillroom at Mahogany Run, think again. This picturesque greenside eatery has morphed into much more, under the energetic and enterprising skills of manager, Melissa Alexander, and executive chef, Yamil Sanchez.

"Our focus is on customer service and catering to island residents as well as to our visitors," says Alexander.

This mindset about locals is the reason why Alexander and Sanchez aren't concerned about debuting their new look and lineup of offerings in June, traditionally the start of the slow season in terms of visitor arrivals.

The traditional Grillroom will stay the same, with full-service

bar, sports TV and air-conditioning. Sanchez' casual luncheon menu will offer everything from burgers to salads, ahi wasabi and veal.

What's new is most evident at night. At 5 p.m., the atmosphere changes. Lights dim. Candles flicker. Soft music plays. And, the "After Five" lounge beckons as the place to be, where a romantic mood is



enhanced by the melodic sounds of a waterfall, a cozy seating area for sipping fine wines by the glass or bottle, and an unobstructed starlit view of the greens.

The dinner menu served both inside the grille, and outside in the "After Five" lounge, features fine-dining world cuisine as befits Sanchez' fifteen-years as a professional chef. He's trained at the Culinary Institute of Puerto Rico and held positions at upscale eateries such as Club Nautico de San Juan, the Hyatt Regency Cerromar Beach Resort & Casino, and Culebra's Club Seaborne. He has also owned and operated a San Juan, Puerto Rico-based catering company.

Fresh seafood - sea bass and halibut, for example, flavored with sauces that offer a trio of spice, sweet and heat - as well as tuna wasabi and lobster spring rolls as appetizers, for example, and entrees

The AVIATOR Page 12 • Volume V • No. 4 — 2007

such as rack of lamb, are just a sampling of Sanchez's talents.

The Grillroom's banquet room has enjoyed a renovation too, with special lights, artful paintings and an awesome sound system added. Capable of seating up to 150 people, the room is available for private parties and catered events.

Put all these changes together and what do you have? A casual locale for lunch, trendy spot for dinner, and easy destination for parties. Plus, Alexander and Sanchez' creativity doesn't stop there. "We're looking forward to really providing the best customer service, especially for residents. That means special theme dinner nights, wine tasting dinners, dinner and live music or a DJ, culinary classes and even catering or home-delivered meal service to our neighbors at Mahogany Run," says Alexander. ✕

Island Snippet Waterfront

The wide walkway called "the apron," following Charlotte Amalie's harbor shoreline, stretches from Frenchtown at the western end of town a mile and a half to the 2,740 foot West Indian Company dock at its eastern end, headquarters for many of our visiting cruise ships.

A stroll along this marvelous horseshoe, camera at the ready, can catch (and preserve) the flavor of the Virgin islands.

The Grillroom

Located on the Beautiful Property of
The Mahogany Run Golf Course



Executive Chef

Yamil Sanchez

Open Daily

Serving Lunch & Early Dinner

Monday - Wednesday 11:30 - 7pm

Thursday, Friday & Saturday 11:30 - 8pm

Coming Soon...

After 5

The Feel Good Lounge...

Serving a Full Dinner Menu