

January 11, 2018 to February 4, 2018

Dinner Menu

*A*ppetizer

SEAFOOD TERRINE

Bermy fresh lobsters, rockfish, shrimp and crab homemade pate served with almond emulsion

Or

MINI CHICKEN PARMIGIANA

Livio's mama secret recipe accompanied with basil tomato sauce

Or

PULLED BEEF TACOS

C.A.B. short ribs pulled on perfection glazed with sour cream and smoky salsa

*M*ain

SURF AND SURF PLATTER

Local catch char grilled served with shrimp Verde and gosling's old rum sauce

Or

BEEF WELLINGTON

C.A.B. tenderloin stuffed with baby spinach, portabello mushroom and gorgonzola with rosemary Barolo love

Or

CHARGRILLED WADSON HOGGY CHOPS

Bermy farm raised pork grilled tender and juicy served with herb au-jus

*D*essert

APPLE AND CHERRY CRUMBLE

Homemade crumble served warm with Gosling's loquat crème anglaise

Or

CHOCO BROWNIES

Walnut & choco liqueur filled brownies served with rum raisin ice cream

\$52 (plus 17% grats.)