

RESTAURANT WEEK

APPETIZERS

FLASH BROILED TUNA

Lemon and Ginger Aioli, Bermuda Scotch Bonnet Pepper Oil and a Crispy Potato

PORK BELLY

Yam and Ginger Puree and Apple Gastrique

BERMUDA ONION SOUP

Toasted French Bread with Gruyere/Swiss Cheese

ENTRÉES

ALMOND & HERB CRUSTED ROCKFISH

Wadson Farm Orange Sweet Potato and Kale with Coconut and Fennel Cream Sauce

BRAISED BEEF SHORT RIB

Smoked Cheddar Potato Pave, Roast Broccoli Florets, Butternut Squash Puree, Fried Onions, and Thickened Braising Liquids

DESSERTS

MINI CHEESE CAKE

Cinnamon and Orange Candied Pecans and a Caramel Peach Compote

CHOCOLATE CHUNKS

Black Seal Rum and Raisin Ice Cream, Chunks of Chocolate Cake and White Chocolate Mousse with Berry Coulis

❧ \$52 PER PERSON PLUS 17% GRATUITY ❧