



January 11, 2018 to February 4, 2018

# Dinner Menu

### BERMUDA LOBSTER BISQUE

langostina chunks, puff pastry biscotti crème fraiche

OR

### CHOURIZO STUFFED BABY CALAMARI

...grilled served over roasted garlic fresh tomatoes and cannellini beans

OR

### BERMUDA ARUGULA AND ANJOU PEARS SALAD

combined with grape tomatoes, toasted walnuts, gorgonzola crumbs drizzled with honey vinaigrette



#### BERMUDA TRIANGLE

trio of Bermuda fish, jumbo shrimp and scallop, cognac and Bermuda onion creamy reduction served with garlic mash potatoes and local sautéed vegetables

OR

### MELTING TENDER BEEF BRISKET

slow roasted served with its rich gravy complimented with wild mushrooms, garlic mash potatoes and local sautéed vegetables

OR

## LOCAL PUMPKIN RISOTTO

complimented with roasted pumpkin chunks, toasted peanuts and aged parmigiano reggiano shavings served on parmesan basket



# BLACK SEAL AND BANANA FOSTER PANNA COTTA

banana bread crumble, candied pecans, chocolate shavings

OR

### HOMEMADE BERMUDA CARROT CAKE

cream cheese frosting, caramel sauce, vanilla ice cream

OR

ASSORTED SORBET SELECTION

\$42 (plus 17% grats)

