



Restaurant Week Menu 2018

January 11 - February 4

Smoked Local Wahoo Pastrami

Roasted fennel citrus salad, mango gel, avocado mousse & pickled onion

Or

Bermuda-Grown Duo of Mushrooms

*Fried Bermyn Fresh oyster mushroom and smoked shiitake mushroom,
served with Watson Farm goat cheese, local beet jam and sprouts,
maple port wine reduction*

Broiled Bermuda Rockfish Roulade with Shrimp Andouille Sausage

*Light curry dusted plantain chips, local roasted pumpkin
with coconut & creole sauce*

Or

Jerk Spiced Beef Striploin

Parsnip puree, caramelized Bermuda onion, pepper jam

Dark & Stormy Banana Soufflé

Or

Local Honey Pecan Pie

Gosling's Gold Rum & Raisin ice cream

\$52 per person

Plus Service Charge