



Restaurant Week

Cherry

TARTARE DI TONNO CON FINOCCHI E PERE (GF)
Bermuda Yellow Fin Tuna Tartare with Fennel & Pear Salad

or

**BRESAOLA CON SPINACI, PARMIGIANO E
VINAIGRETTE DI BALSAMICO (GF)**

Thin slices air Dry Beef with Spinach,
Parmesan & Lemon Vinaigrette

or

IINSALATA RADICCHIO NOCI E GORGONZOLA (V)
Radicchio Salad, Toasted Walnut, Crumble of Blue Cheese,
Aged Balsamic Vinaigrette Dressing



LASAGNETTA APERTA DI ARAGOSTA E RICOTTA
Red and Black Open Pasta with Bermuda Spiny Lobster,
set on a Bisque Sauce and Finished with Sour Cream

or

RAVIOLI RICOTTA E TARTUFO NERO (V)
Homemade Black Truffle Ricotta Ravioli in a Brown Butter &
Bermuda Sage Sauce

or

**TRANCIO DI PESCE LOCALE VINO
BIANCO E CAPPERI (GF)**
Pan-Seared Bermuda Fish with White Wine & Capers Sauce
with Garden Vegetables

or

FILETTO DI MANZO ALLA PAILLARD
Thinly sliced grilled Beef Tenderloin Tip, served with Mixed Seasonal
Vegetables gently braised in Butter



TIRAMISU
Coffee Mascarpone Cream, Coffee Liquor, Lady Fingers

or

ESPRESSO PANNA COTTA (GF)
Espresso Coffee Panna Cotta

or

TORTA CAPRESE (GF)
Flourless Chocolate Almond Cake, Homemade Bermuda Hibiscus
Vanilla Ice Cream

\$69 per person
plus service charge