Special Restaurant Weeks Menu
available during the January to February period 2026

Appetizers

Lobster Ravioli
Homemade ravioli filled with sauteed lobster served over wilted spinach
~ finished with a flamed brandy shellfish cream sauce.

Beet & Goat Cheese Carpaccio
Roasted local beets topped with truffle infused goat cheese, baby arugula green, toasted pistachios and crispy pita bread ~ drizzled with lemongrass infused Bermuda honey.

Fish Chowder
A blend of local fish, vegetable and spices
~ served with Goslings black rum and sherry peppers

Entrées

Surf & Turf
Char-grilled 4oz Certified Angus tenderloin of beef and jumbo tiger shrimp served with mac n cheese Croquettes, sauteed French beans and topped with a foie gras porcini infused butter.

Rockfish
Pan fried rockfish fillet stuffed with an Alaskan crab and scallop mousse served over Thai basil braised baby bok choy ~ topped with a scorched lemon dill butter sauce and a homemade tomato confit.

Roast Rack of Lamb
Oven-roasted, gremolata and pistachio crusted rack of lamb served with a fondant sweet potato and golden-fried zucchini fritters ~ finished with a port wine fig jus.

Vegetable Lasagna
Homemade pasta layered with ricotta cheese, spinach and winter vegetable simmered in roasted tomato bolognaise sauce ~ topped with garlic bread.

Dessert

Bermuda Rum Cake
Yellow pound cake flavored with Gosling's Black Seal Rum, dipped in Falernum syrup and served warm with vanilla ice cream.

Apple Crumble Cheesecake
A baked cream cheese cake topped with stewed apples and streusel set over a Graham cracker crust.

Coffee, Decaf and Assorted Teas

Price $59. 00 plus a 17% service charge