

RESTAURANT WEEK

\$ 6 9 PER PERSON + GRATS

PRELUDE

**BERMUDA FISH
CHOWDER**
homemade sourdough

OR

THE PALOMINO WEDGE
iceberg lettuce • maple bacon •
tomato • scallions • house made
blue cheese dressing

OR

LOCAL TUNA CEVICHE
roasted plantain • sesame lime
avocado • crispy fry

MAIN CHARACTER

SALMON CURRY
slow cooked in eastern spice
• grilled naan • jasmine rice • lentils

OR

**8OZ CERTIFIED
ANGUS BEEF FLANK STEAK**
potato gratin • creamy spinach • chimichurri

SWORDFISH THERMIDOR
creamy brandy mushroom sauce • parmesan glaze
• roast garlic mash • buttered asparagus

OR

VEGAN WELLINGTON
butternut squash • winter truffle duxelles •
wilted spinach • morel mushroom chimichurri

THE END

**PALOMINO SALTED CARAMEL
CREME BRULEE**
black pepper shortbread

OR

**SELECTION OF ICE CREAMS
AND SORBETS**

OR

**VANILLA
STRAWBERRY TART**
balsamic strawberry gel •
elderflower sorbet

PALOMINO
ROYAL PALMS HOTEL