

RESTAURANT WEEK

2023

Starters

LENTIL & ROASTED PUMPKIN SALAD V, VG, GF

Black Beans, Scallions, Roasted Red Pepper,
Herbs, Kale, Cilantro Lime Dressing

CURRY PARSNIP SOUP V, VG, GF

Roasted Parsnip, Curry Seasoning,
Coconut Milk



BRAISED BEEF SHORT RIB GF

Shaved Bermudian Carrots,
Julienne Jicama, Frisee

Main Course

GRILLED CAULIFLOWER "STEAKS" V, GF

Wilted Kale, Sautéed Chickpeas and Red
Onion, Tzatziki Drizzle



ALMOND CRUSTED ROCKFISH

Mashed Potatoes, Broccolini,
Banana Puree



PAN-SEARED DUCK BREAST

Bermuda Carrot Puree, Charred Leeks and
Shitake Mushroom, Cranberry
and Red Wine Demi-Glace

Desserts

COCONUT INFUSED FLAN V, GF

Pineapple Caramel, Toasted Almonds

CHOCOLATE POT DE CRÈME V, GF

Sugared Raspberries, Whipped Cream



GOSLING'S BLACK SEAL PECAN PIE V

With Rum and Raisin Ice Cream

3 Course \$59 + 17% Gratuities



Bermudian Inspired Dishes