

Island Brasserie

Restaurant Week

WILD MUSHROOM CAPPUCCINO SOUP
Truffle Cream, Brioche Croutons
or
SELECTION OF MAKI ROLLS
Bermuda, Dynamite, Rainbow



SLOW ROASTED LAMB SHANK
Red Wine & Cipollini Onions,
Creamed Mash Potato, Glazed Bermuda Carrots
or
SEARED "ORA" SALMON

CO O

Sorrel Cream Sauce, Broccolini, Saffron Sicilian Cous Cous

RASPBERRY & WHITE CHOCOLATE CRÈME BRÛLÉE Sugar Cookie

or

INDIVIDUAL MIXED BERRIES SHERRY TRIFLE Sponge Cake, Mixed Berries, Custard

CO CO

COFFEE | TEA Macaroons

\$59 per person plus service charge

