



Pheny Restaurant Week

APPETIZERS

BERMUDA CODFISH CAKE

raisin bread crouton, organic grape tomato chutney

CREAM OF ROASTED BERMUDA PUMPKIN (v) (n)

goat cheese bon bons, crispy sage, amaretto crumble, crostini

WINTER BOWL (vg) (gf) (n)

organic beets, baby spinach, broccolini, orange segments, almonds, dried cranberries, cumin seeds, tahini



ENTREES

FRIED CHICKEN

organic chicken thighs, orange, charred radicchio, herbs aioli

DARK AND STORMY RIBS (gf)

braised Angus short ribs, black rum glaze, thyme mashed potatoes, charred Bermuda carrots

ASPARAGUS RAVIOLI (vg) (n)

tomato fondue, charred scallions, herbs olive oil, toasted almonds



DESSERTS

BERMUDA CARROT CAKE

orange crème anglaise, candied carrots

PINEAPPLE CARPACCIO (vg) (gf)

fresh seasonal fruit, mint & agave dressing, coconut sorbet, chocolate soil



\$59 per person
plus service charge

2024