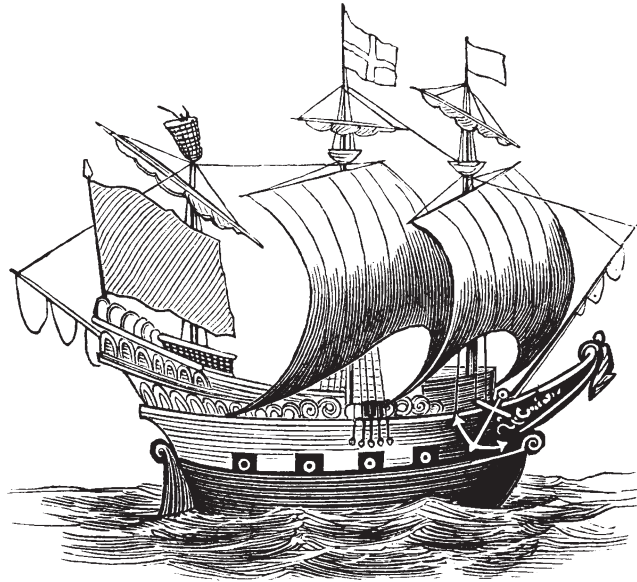


SUNKEN
HARBOR
CLUB



Bermuda



An Evening of Culinary Storytelling
for Bermuda Restaurant Week
with Executive Chef James Wambui

WELCOME & HISTORIA

So here it is, a menu not just of food, but of friendships, experiences and a love for this island that's been my home. It's a culinary tribute to the Bermudian culture, the land and the incredible mosaic of people who make up its soul.

Welcome to a dining experience that is as rich in stories as it is in flavours. Come join us on this culinary adventure.

Welcome to Cambridge Beaches Restaurant Weeks Dining Experience. Bon Appétit and Fair Winds.

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RESTUARANT WEEK
DINNER MENU

FIRST COURSE

BERMUDA PUMPKIN GF

Honey Roasted Bermuda Pumpkin, Goat's Milk Foam,
Crispy Sage, Roasted Shallot & Scallion Oil

The honeyed hue of the Bermuda pumpkin holds tales of hearty friendships and deep-rooted connections. It's not just a fruit, but an emblem of the bounty we've received from J&J Produce. Touched with the subtle elegance of sunflower petals, it paints a picture of the Bermudian winter's beauty. Each bite is an echo of the land, telling stories of the rich tapestry of experiences that this island offers.

SECOND COURSE

CHEF JAMES' VOL AU VENT 'A LA BERMUDA' GF, NF

Guinea Chick Lobster, Bay Scallops, Cremini,
Guinea Chick Lobster Jus

In every spoonful, the Guinea Chick Lobster speaks of the sweetness and wealth of our waters. Inspired by Smatty Guinea Chick farming, it's a tribute to the gentle dance of waves against the shores and the countless tales of fishermen returning with their catch. This dish is a celebration, a song sung by the oceans that surround our beloved island.

OR

CELERIAC FETTUCINE GF, VEGAN

Celeriac Fettucine, Squash 'Yolk', Black Truffles,
Hazelnut, Chives

Carved from the heart of Wadson's Farm celery root, this dish is an ode to the earth. The earthiness of the celeriac is a silent whisper of our commitment to embrace nature in its purest form. It's not just a meal, but a promise. A promise to honour and celebrate the rich soils of Bermuda, ensuring that the love for plant-based cuisine continues to flourish on this island.

RESTAURANT WEEK
DINNER MENU CONT.

SECOND COURSE CONT.

STEAK & POTATOES

Pan Roasted Dry Aged Strip,
Bermuda Potato Mousseline, Carrot, Sauce Perigueux

A classic reborn through the heart of Bermuda. The steak narrates tales of Cambridge Beaches, of sunsets and quiet moments. Paired with Bermuda potatoes, it's more than a dish; it's a memory. A memory of every moment spent by the beach, feeling the sun on our skin and the sand beneath our feet.

FINAL COURSE

MOLTON LAVA CAKE VEG

Chocolate Gateau, Dark & Pecan Praline Ganache Center,
Hazelnut Ice Cream, Toasted Hazelnuts

As the molten chocolate flows, it brings with it a wave of nostalgia. It's a testament to the joyous occasions celebrated under the Bermudian sky. The dark chocolate & pecan praline centres are the whispered secrets of the island, while the hazelnut ice cream is the laughter shared amongst friends. With every bite, relive the memories, the joys and the soul of Bermuda.

RESTAURANT WEEK MENU

\$59.00 excl grats

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