



B E A U R I V A G E

R E S T A U R A N T & B A R

BERMUDA RESTAURANT WEEK MENU

APPETIZERS

OKINAWA SWEET POTATO RAVIOLI WITH GINGER AND COCONUT, SERVED WITH CREAMY PARMESAN SAUCE, CRISPY FRIED LEEKS

OR

LOCAL TOMATO, AVOCADO AND MANGO TARTAR, CITRUS DRESSING

OR

BERMUDA FISH CHOWDER WITH GOSLING RUM AND SHERRY PEPPER

EXCLUSIVE MAIN COURSES

HALF FREE RANGE CHICKEN SERVED PEPPERCORN SAUCE

OR

PAN SEARED CATCH OF THE DAY WITH SANCERRE WINE SAUCE

OR

8 OZ GRILLED NEW YORK STRIPLOIN WITH COGNAC PEPPER CORN SAUCE

*****ALL MAIN COURSES ARE SERVED WITH ONE OF THE FOLLOWING SIDE DISHES*****

SAUTED MIXED VEGETABLES

GARDEN SALAD

FRENCH FRIES

MASHED POTATO

DESSERTS

SPECIALITY OF THE ISLAND

LOQUAT CRÈME BRULÉE SCENTED WITH BERMUDA GOLD LIQUER

OR

SWEET BERMUDA CARROT CAKE SERVED WITH LOCAL DARK RUM ROASTED PINEAPPLE AND FINISHED WITH HOMEMADE VANILA BEAN ICE CREAM

OR

**BERMUDA MANIA ICE CREAM OR SORBET
(TRIO OF YOUR SELECTION)**