

BERMUDA

Restaurant Weeks 2019 | Menu



 **Dinner** \$52 pp, 3 courses

Appetizers

Salt Codfish Fritters

Citrus-Jalapeno Paste | Yuzu Foam | Sea Veggies | Squid Ink | Crushed Organic Amaranth
Kombu and Hollandaise with Local Red Cabbage

Bermuda Pawpaw Montespan Casserole

Local Grilled Lobster Meat | Chorizo | Tomatoes | Cheddar Cheese | Crispy Leeks

Entreés

Peanut Crusted Local Fish

Sweet Jalapeno Salsa | Coconut Rice | Pickled Bermuda Carrots | Red Radishes & Sautéed Baby Bok Choy

Meat Loaf (All Natural Ground Beef)

Wild Capers | Green Peas Crust | Scalloped Potatoes | Asparagus | Bermuda Alfalfa Sprouts
Green Peppercorn Sauce | Spinach | Carrots and a Wild Bermuda Cherry Sauce.

Cassava Gnocchi

Locally Grown Cassava | Shitake and Enoki Mushrooms | Mustard | Organic Cured Egg Yolks | Spinach
Nasturtiums | Herb Infused Oil | Ghee | Pine Nuts | Sundried Tomatoes

Desserts

Rum Swizzle Crème Brûlée

Apricot Jam | Candied Orange and Fresh Berries

Sweet potato pudding with raisins

Mandarin Wedges | Caramel Sauce | Dark & Stormy Ice Cream



People's *Choice* Awards

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