



Restaurant Week Menu

January 17 - February 3

FRESH LOCAL FISH TARTARE

Avocado, mango, salmon caviar, crème fraiche,
squid ink crackers and red pepper jam

Or

WADSON FARM LAMB SAUSAGE

Wadson Farm lamb sausage ragout pasties,
set over sautéed Bermy Fresh mushroom and
served with micro greens

BERMUDA FISH

Pan-seared local fish set over pickled loquat puree,
topped with Bermuda lobster tortelloni
garnished with pan roasted zucchini and carrots

Or

GRILLED PETIT FILET

Homemade local hog sausage, pumpkin beurre noisette,
Wadson Farm goat cheese mashed potato, carrot and broccoli

THREE NUT LOCAL BANANA STRUDEL

With vanilla ice cream

Or

CARAMEL BERMUDA MACADEMIA RUM PARFAIT

\$52 per person, plus service charge