

BERMUDA

Restaurant Weeks 2019 | Menu

The Cedar Room and The Ocean Grill Restaurants



 **Dinner** \$42 pp, 3 courses

Appetizers

Lobster Tartlet

Baked Pastry filled with Lobster and Crab baked in a Thermidor Custard
Avocado Mango Salsa drizzled with Flamed Brandy Infused Bisque

Beet Timbale

Local Beets Layered with Goat Cheese | Pencil Asparagus with Frisée Lettuce and
Crisp Pita Bread | Jalapeno Strawberry Vinaigrette Dressing

Entreés

New York Strip Steak

Char-Grilled Ancho Chili Rubbed Certified Angus New York Striploin | Scalloped
Potatoes and String Beans | Roasted Garlic Red Wine Jus

Yellowfin Tuna

Coffee and Sea Salt Crusted Local Yellowfin Tuna Fillet | Pan-Fried Quinoa
Cake with Wilted Spinach | Lime and Vanilla Infused Butter Sauce.

Roasted Chicken

Oven Roasted Herb Marinated Breast of Chicken | Whipped Potatoes and
Rosemary Roasted Parsnips | Gorgonzola Shallot Jus.

Desserts

Rum Cake

Yellow Pound Cake flavoured with Gosling's Black Seal Rum | Falernum Syrup | Vanilla Ice Cream

Chocolate Mousse

Bavarian Cream flavoured | Bitter Sweet Dark Chocolate
Laced with Bermuda Gold | Whipped Cream.



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