

BERMUDA

# Restaurant Weeks 2019 | Menu



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

## Appetizers

### Grilled Artichokes

Creamy Quinoa | Seared Scallops | Smoke Garlic Aioli

### Citric Salad

Mandarin and Grapefruit Wedges | Roasted Beets | Pomegranates | Poached Pears  
Roasted Pine Nuts | Blue Cheese Dressing

## Entreés

### New Orleans Style Beef Oxtail Stew

Mash Potato | Garlic Broccolini | Butternut Squash Julienne

### Grilled Salmon Steak

Honey Agave Glaze | Creamy Tapenade Polenta | Green Beans | Carrots | Chard and Snow Pea  
Mustard and Capers Cream Sauce

### Al Pastor Tacos

Pork Shoulder Marinated in Guajillo & Orange Juice | Served with Grilled Pineapple  
Apple and Jicama Slaw with Fresh Cilantro | Tequila - Habanero Cream Sauce

## Desserts

### VP Opera Cake

Chocolate Dusted | Alex and Pete Coffee Ice cream

### Chocolate Mousse

Strawberry Raspberry Mousse with Coconut Jelly | Clementine Sorbet



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