



Restaurant Week *Henry*

LOCAL SEARED TUNA SASHIMI

Coconut Cream, Jalapeno, Cilantro, Pineapple, Red Onions,
Ginger & Tobiko, Sesame Rice Crackers

or

BREADED BEETS & GOAT CHEESE

Kale, Broccoli, Apple Slaw
(almonds, cranberries & carrots tossed in ranch dressing)



LIGHT LAMB SHANK CURRY

Caribbean Style

or

JERK SPICED LOCAL FISH

served with Red Pepper & Bermuda Onion Ragout

both served with local carrot raisin rice and
honey roasted pumpkin



BERMUDA COFFEE SOUFFLÉ

with Rum & Raisin Ice Cream

\$69 per person
plus service charge

