



2023 Restaurant Week Menu

APPETIZERS



BRAISED BEEF SHORT RIB

Shaved Bermudian Carrots, Julienne Jicama, Frisee

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CURRY PARSNIP SOUP

Roasted Parsnip, Curry Seasoning, Coconut Milk

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LENTIL & ROASTED PUMPKIN SALAD

Black Beans, Scallions, Roasted Red Pepper, Herbs, Kale, Cilantro Lime Dressing

MAIN PLATES



PAN-SEARED DUCK BREAST

Bermuda Carrot Puree, Charred Leeks and Shitake Mushroom, Cranberry and Red Wine Demi-Glace

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ALMOND CRUSTED ROCKFISH

Mashed Potatoes, Broccolini, Banana Puree

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GRILLED CAULIFLOWER "STEAKS"

Wilted Kale, Sauteed Chic Peas and Red Onion, Tzatziki Drizzle

DESSERTS



GOSLING'S BLACK SEAL PECAN PIE

With Rum and Raisin Ice Cream

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COCONUT INFUSED FLAN

Pineapple Caramel, Toasted Almonds

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CHOCOLATE POT DE CRÈME

Sugared Raspberries, Whipped Cream



Bermudian Inspired Dishes

3 Course \$59.00 + 17% Gratuity