



APPETIZERS

- Wild Mushroom Phyllo Pocket**, Cherry Tomato, Olive Coulis \$16
Crab & Avocado Timbale, Artisan Greens, Lemongrass Vinaigrette \$18
Salad Toute Vert, Local Greens, Asparagus, Zucchini, Broccoli,
Herb Dressing \$12
Meli Melo of Vegetables, Black Garlic Hummus, Saffron Oil, Pita \$20
Salt Crusted Roasted Beets, Candied Pecan, Goat Cheese Snow,
Baby Kale, Grapefruit, White Balsamic Dressing \$12
Bermuda Fish Chowder, Sherry Pepper, Black Seal Rum \$12
Gruyere Gratinated Local Onion Soup, Kalamata Olive Brioche \$11
Grilled Octopus, Pickled Calamari Tube, Shaved Fennel,
Tomato Syrup \$18
Seared Scallops, Jalapeno Cornbread, Cabbage Chiffonade,
Pico di Gallo, Black Ink Mayo \$20
Seared Foie Gras, Buttered Brioche, Caramelized Apple,
Ginger Crust, Vanilla Gastrique \$22

VEGETARIAN OPTIONS

- Porcini and White Asparagus Risotto**, Shaved Parmesan, Shallot and
White Balsamic Butter with Truffle Drizzle \$24
Sweet Potato and Summer Vegetable Lasagna, Sautéed Cabbage
and Peas, Parmesan Flakes, Saffron and Basil Emulsion \$24

ENTRÉES

- 7oz CAB Filet**, Asiago Potato Gratin, Asparagus, Vichy Carrot, Shallot Jus \$42
14oz Ribeye, Grilled Tomato, Pont Neuf, Onion Ring,
Oyster Mushroom, Bernaise \$48
Grilled Pork Tenderloin, Jerk Shoulder, Sautéed Herb Gnocchi, Beer Foam \$34
Braised Shortrib, Cranberry Orzo, Sautéed Callaloo, Perigourdine Jus \$34
Lemon and Herb Roasted Chicken Breast & Pulled Leg, Creamy Polenta,
Yellow and Green Zucchini Roulade, Natural Jus \$32
Duck Breast A l'Orange, Kamut, Baby Bokchoy, Confit Leg Roll \$36
Duo of Lamb, Sumac Marinated Grilled Chop, Slow Braised Leg,
Fragrant Basmati, Tamarind Jelly \$40

Rockfish, *Pan Seared or Grilled*, Bubble and Squeak, Tuscan Kale,
Violet Mustard Sauce \$38
Herb Glazed Red Snapper, Saffron Chorizo Rice, Peas, Mussel Emulsion \$36
Salmon A la Plancha, Garlic Cream Spinach, Mousseline, Roe Beurre Blanc \$35
Bermuda Style Bouillabaisse, Saffron Potato, Wilted Zucchini, Herb Tuille \$36

House Ground Beef Burger, Pancetta, Beefsteak Semi Dried Tomato,
Pepperjack Cheese, Truffle Fries \$22

All prices plus 17% Gratuity

Note from Head Chef

We hold our farmers, fishermen, and purveyors to the highest standard only using locally sustainable products when available and importing the very best when needed. All products are World Friendly no hormones, no antibiotics, and the freshest on the island.

Please also join us at the bar for our wonderful casual fare

MAP – Guests on our meal plan may select 3 courses including an appetizer, entrée and a dessert