



Beach Dining

Menu

1st

Octopus Carpaccio, A la Plancha, Gravlax on Sea Bed, Frisee Bouquet

Or

Duck Prosciutto, Watermelon, Artisan Chiffonade, Balsamic Glaze

2nd

Bermuda Fish Chowder, Dark Rum, Sherry Pepper

Or

Tomato Mozzarella Aronchini, Bloody Mary Coulis

Intermezzo

Daily Sorbet

4th

Pan Seared Catch of the Day, Saffron Tomato Bouillabaisse,
Provençal Herb Crispy Baguette

Or

Local Pink Peppercorn Crusted Tenderloin, Pomme Rissolé, Kale, Sauce Crème

Or

Frenched Chicken Breast, Coq au Vin Tortellini, Herb Natural Jus

5th

Chocolate Passion Fruit Cake, Salted Caramel Butter Sauce

Or

Poppy Seed Baked Meringue, Raspberry Coeur Coolant, Crumble, Chocolate Glaze

\$125 per person

Plus 17% gratuity

Reservations required

